



HOME BAKERY OPERATING INSTRUCTIONS

BB-KWQ10

Always follow the basic safety precautions when using electrical appliances.

Read all instructions carefully.

Please keep this Operating Instructions at hand for easy reference.

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FEATURES

Make bread just the way you like it!

Wide Selection of 15 Courses

This product offers a wide selection of courses options. There are 15 courses options, including 7 bread courses and fuss-free sweets courses.

You can easily expand your baking repertoire by simply selecting a course.

Separate Volume: Color Recipe Book

A user-friendly color recipe book with 50 Zojirushi-recommended recipes is provided with this bread maker.



Superb HOME MADE Course

The HOME MADE course allows you to set the time flexibly from the kneading to baking processes.

You can use the HOME MADE course for various extras, such as changing the crust setting to make bread to your preference, baking bread.

If you shape the dough by your hands during the dough preparation, you can make pastries such as cinnamon roll or marble bread.



Many Useful Functions

Ingredients Auto-Dispenser (detachable)

You do not need to wait for an alert tone to add extra ingredients to the dough by your hands. Simply put the extra ingredients in the Ingredients Auto-Dispenser before starting the baking process. The ingredients are added automatically during the kneading process.

The Ingredients Auto-Dispenser is detachable, which makes adding ingredients easy and also allows the entire dispenser to be washed clean.



Simple course selection

The course number appeared on the Display is chosen, and it is only easy operation of pushing the **START** key.

3 food textures to select

3 food textures to select from: **Regular**, **Firm** or **Soft**.

Setting the timer

You can set the timer to complete the bread at a desired time (max approx. 13hours). (Not available for all courses.)

TIPS ON MAKING BREAD

The height and shape of finished bread will differ each time, even when using the same operation. To get the best results, follow these guidelines.

POINT 1 Use fresh ingredients.

- Select ingredients with the most recent manufacturing dates and use them as soon as possible after opening the package.
- Always store yeast (P.12) in the refrigerator.



POINT 2 Measure the ingredients accurately.

- Be sure to use a scale since flour and other dry ingredients are measured by weight. (Do not use the supplied Measuring Cups to measure flour and other dry ingredients. Use the Measuring Cups to measure liquids only.)
- We recommend using a digital scale (an electronic scale that can measure in 0.1 g increments).
- When you use the supplied Measuring Spoon, make sure to fill it to the brim with the ingredient and level it off. Do not tap or tightly pack an ingredient into the spoon. Otherwise, precise measurements will not be possible.



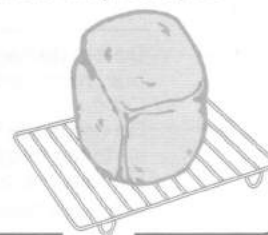
POINT 3 Adjust the water temperature in accordance with room temperature.

- If the bread rises too high or collapses, causing a dent in the center due to high room temperatures (25°C or higher), use colder water (about 5°C). (Use water chilled in the refrigerator.)
- If the bread does not rise as desired due to low room temperatures (10°C or lower), use warmer water (about 20°C).



POINT 4 Remove the bread from the Baking Pan immediately after it has been baked.

- Be sure to wear oven mitts to remove the bread, and place it on a raised wire rack to cool down. If the bread is not removed immediately after it has been baked, the sides of the bread may collapse or the crust may become thick or dark.
- Since it is difficult to slice the bread immediately after it has been baked, let it cool before slicing.



POINT 5 Store the bread properly.

- If you are not going to eat the bread immediately after baking, store it in a plastic bag to prevent it from drying out.

■ Storing in the freezer

Basic bread

Slice the bread and pack each slice in plastic wrap to freeze. Freeze the bread as soon as you can after it cools.

Bread dough

After you shape the dough and it has risen, place the dough on a tray, cover it with plastic wrap, and store it in the freezer. After the dough is frozen, put it in a plastic bag before storing it in the freezer again.

Before you bake frozen dough, thaw it at a room temperature of 30°C to 35°C and brush the loaf with egg glaze. (Dough that has been stored in the freezer may not rise as high as fresh dough.)

Pizza dough

After rolling the dough into a circle, pack it in plastic wrap and store it in the freezer.

When using frozen dough to bake a pizza, put the topping ingredients on the pizza crust while it is still frozen.

IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

■ The degree of danger or damage by the misuse of this product is indicated as follows:



WARNINGS

Indicates risk of serious injury or death.



CAUTIONS

Indicates risk of injury, household or property damage if mishandled.

■ Prohibited or required actions are indicated as follows:



Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.



WARNINGS



Do not modify the product. Only a repair technician may disassemble or repair this product. Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to the store where you purchased the product.



Do not immerse in water or splash with water. Doing so may cause short circuit or electric shock.



Do not plug or unplug the Power Plug if your hands are wet. Doing so may cause electric shock or injury.



Do not touch the Steam Vent. Doing so may cause burns or scalding. Take special precautions with children and infants.

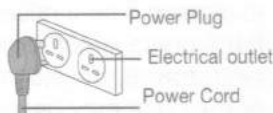


Do not allow children to use the product unsupervised. Keep it out of the reach of infants. Children are at risk of burns, electric shock or injury.

Do not use a power source other than 220-230 V AC. Using any other power supply voltage may cause fire or electric shock.

Do not use the product if the Power Cord or Power Plug is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.



Do not damage the Power Cord. Do not bend, pull, twist, fold, or attempt to modify the Power Cord.

Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.

A damaged Power Cord can cause fire or electric shock.



Use only an electrical outlet rated at 10 amperes minimum, and do not plug other devices into the same outlet. Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

Insert the Power Plug completely and securely into the electrical outlet.

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Stop using immediately if you notice any of the following symptoms indicating malfunction or breakdown. Continued use of the product may cause smoke, fire, electric shock or injury.

- The Power Plug or Power Cord has become very hot.
- The Power Cord is deeply damaged or deformed.
- There is a burning smell.
- A part is cracked, rattling or loose.
- You feel a tingle or slight electrical shock.
- The electricity turns on and off when the Power Cord is touched or moved.

If any of the above occurs, unplug the product immediately and return to the store where you purchased it for check-ups and/or repairs.

This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person supervised to ensure that they do not play with the product.



CAUTIONS



Do not touch hot parts (the Main Body, the Baking Pan, Kneading Blade, inside of the Main Body, inside of the Lid, and the Viewing Window) during use and for a while after use. Touching hot surfaces may cause burns.



Do not use the product near walls or furniture. Place the product at least 5 cm away from walls or furniture.

Steam or heat may damage, discolor or deform walls or furniture.

Do not place or use the product on unstable surfaces or on surfaces that are vulnerable to heat. Doing so may cause fire.



Unplug the Power Plug from the outlet when the product is not in use. Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.



Always unplug the product by holding the Power Plug, not by pulling the Power Cord. Pulling the Power Cord to unplug the product may cause electric shock, short circuit or fire.

Allow the product to cool down before cleaning. Touching hot surfaces may cause burns.

If the Power Cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.

● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

IMPORTANT

- If the blades or surface of the Power Plug become soiled, wipe them clean.
A dirty Power Plug may cause fire.

- Be sure to remove foreign matter adhering to the inside of the Baking Pan and on the surface of the Kneading Blade.
Not doing so may cause malfunction.

- As the Baking Pan, inside of the Main Body, Kneading Blade, and inside of the Lid become hot after finish baking, be sure to use oven mitts when removing the Baking Pan.
Not doing so may cause burns or scalding.

- Do not use the product for purposes other than making bread, cake, jam, and dough, or proofing active natural yeast.
Doing so may cause malfunction.

- When removing bread from the Baking Pan, hold the Baking Pan and the Handle for the Baking Pan.
Unstable holding of the Baking Pan may cause it to slip and may cause burns.

- Do not put ingredients more than the set capacity.
Doing so may cause malfunction.

- Do not immerse the joint part of the Baking Pan in water.
Doing so may cause corrosion or the Rotating Shaft may fail to turn properly.

- Do not use the product in the following locations:
 - Where fire is being used or in damp locations.
(Doing so may cause product deformation.)
 - In direct sunlight.
(Doing so may cause malfunction.)
 - Where steam or heat builds up inside, such as kitchen storage cabinets.
(Doing so may cause product deformation and discoloration.)

- Be sure to keep the inside of the Main Body clean.
Leaving food scraps and crumbs inside of the Main Body may cause scorching.

- Do not deform the Baking Pan.
Doing so may cause malfunction.

- Do not move the product using the Handle for the Main Body while it is in use.
Doing so may cause burn or injury.

- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

- Do not put your fingers into the Baking Pan Receptacle.
Doing so may cause injury.

- This appliance is intended for household use and similar applications listed below:

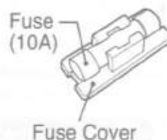
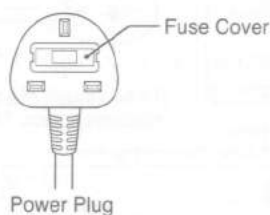
- Do not cover the Lid and the Steam Vent when using the product.
Doing so may cause deformation and discoloration.

- Staff (employee) kitchen areas in shops, offices and other working environments.
- ※ This appliance is not intended for use by many unspecified people for a long period of time.
- This appliance must not be used in the following areas:
 - Farm houses.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.

How to change the Fuse

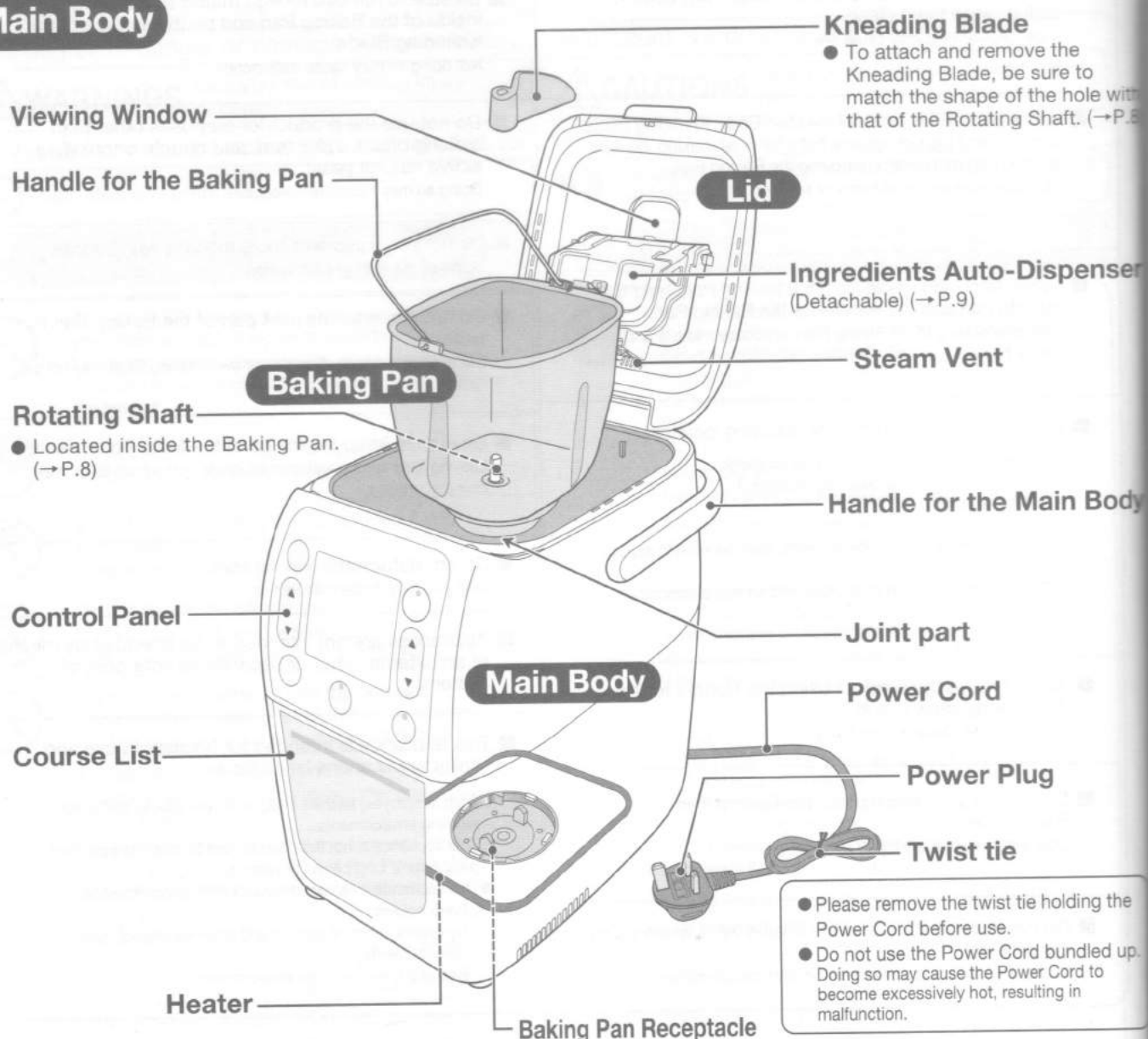
1. Open the Fuse Cover of the Power Plug.
2. Replace the Fuse (10A) that is inside with a new Fuse. (Be sure to replace with a 10A Fuse.)
3. Fit back the Fuse Cover with the new Fuse to the Power Plug.

Caution Do not connect the Fuse directly to the Power Plug.
The Fuse Cover cannot be attached.



PARTS NAMES AND FUNCTIONS

Main Body



- Please remove the twist tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

Accessories

Two Containers (Measuring Cups)

Use to measure water and other liquids. This Measuring Cup is also used as a container for natural yeast activation.

- Do not use the Measuring Cups to measure flour or other dry ingredients. (The measurement gradations marked on the Measuring Cups are not in grams and the cups cannot measure flour accurately.)



- Measures in approximately 10 mL increments.

One Measuring Spoon

Use to measure dry yeast, salt, sugar, and other ingredients.

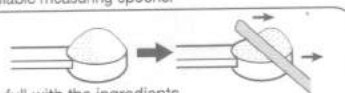
<Approximate amount of one spoonful of ingredient when filled to the brim and leveled>

	S (tsp.)	L (Tbsp.)
Dry Yeast	Approx. 3g	—
Natural Yeast	—	Approx. 10g
Proofed Active Natural Yeast	—	Approx. 13g
Salt	Approx. 5g	—
Dry Milk	—	Approx. 6g
Sugar	—	Approx. 12g

The size of the Measuring Spoon is slightly different from that of commercially available measuring spoons.

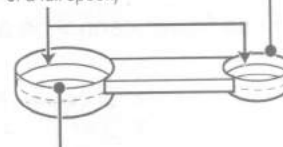
Measuring Ingredients

Fill the measuring spoon heaping full with the ingredients, then use the back of a knife, etc., to level the ingredients.



The full amount of a teaspoon measures approx. 4.5 mL

Halfway mark (line for about half the amount of a full spoon)



The full amount of a tablespoon measures approx. 14 mL

One Color Recipe Book



One Instructional DVD



Control Panel

● Be sure to press the keys firmly to get results.

CANCEL key

Use this key to cancel the settings you have made for an operation or to stop a function that is being performed.

- Press and hold the key for more than 1 second to cancel the settings or a process while baking is in progress or bread is being kept warm after completion of baking, or during timer operation.
(Pressing the CANCEL key briefly by accident will not cancel settings or stop a process.)

DISPLAY

- The display illustrations below show all courses and information. These are for reference only and do not appear during actual use.

START light

START key

Use this key to start a baking process or timer operation.

COURSE key (▲ ▼)

Use this key to select the course you want to use.

CRUST CONTROL key

Use this key to select the desired crust color (MEDIUM or LIGHT).

TIME SETTING key (▲ ▼)

Use this key to set the current time and timer to complete baking, and also to perform the time setting for the HOME MADE course. (→ P.10, 20, 32)

TIMER light

TIMER key

Use this key for the timer operation. (→ P.20)

HOME MADE light

HOME MADE key

Use this key to make bread, dough, and bread variations using the HOME MADE course. (→ P.32)

Course List

List of courses that can be selected using the **COURSE** key.

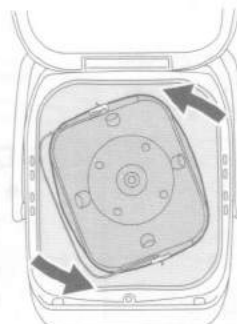
course		
Basic Bread • Dry Yeast	Basic Bread • Natural Yeast	Sweets
Wheat Flour	7 • Wheat Flour	13 • Cake
1 • Regular	Dough	14 • Jam
2 • Firm	8 • Bread • Pizza	Others
3 • Soft	9 • Noodles	15 • Natural Yeast Activation
4 • Quick Baking	10 • Pasta	
5 • Bread with Cooked Rice	11 • Dumpling Wrappers	
6 • Rice Flour	12 • Cookies	

PARTS NAMES AND FUNCTIONS (cont.)

Baking Pan

How to Remove the Baking Pan

Turn the Baking Pan in the direction of the arrow to release and remove it.



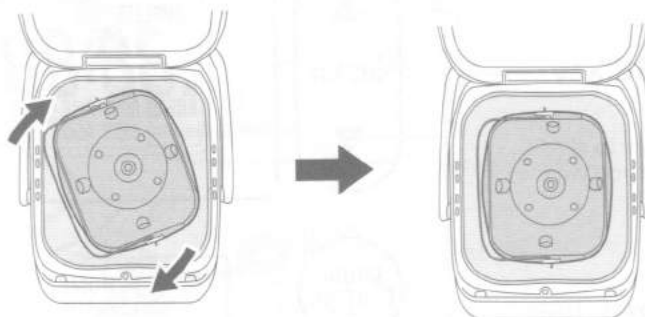
How to Insert the Baking Pan

1 Set the Baking Pan in the Main Body.

- Be careful not to hit the Heater.



2 Turn the Baking Pan in the direction of the arrow to lock it in position.



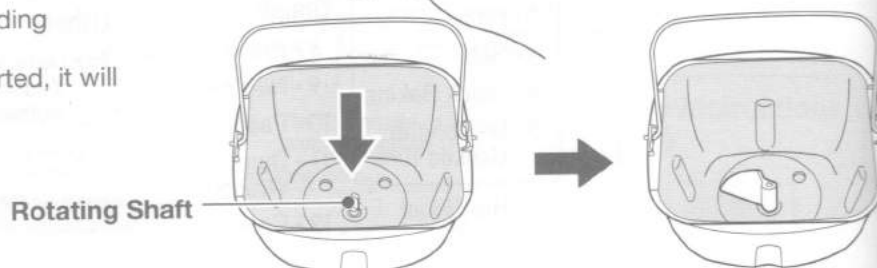
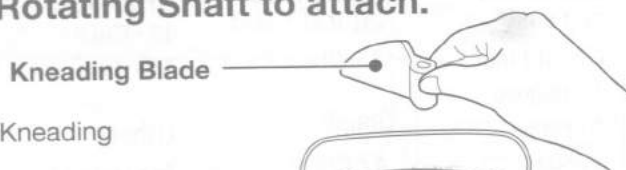
View when correctly set

Kneading Blade

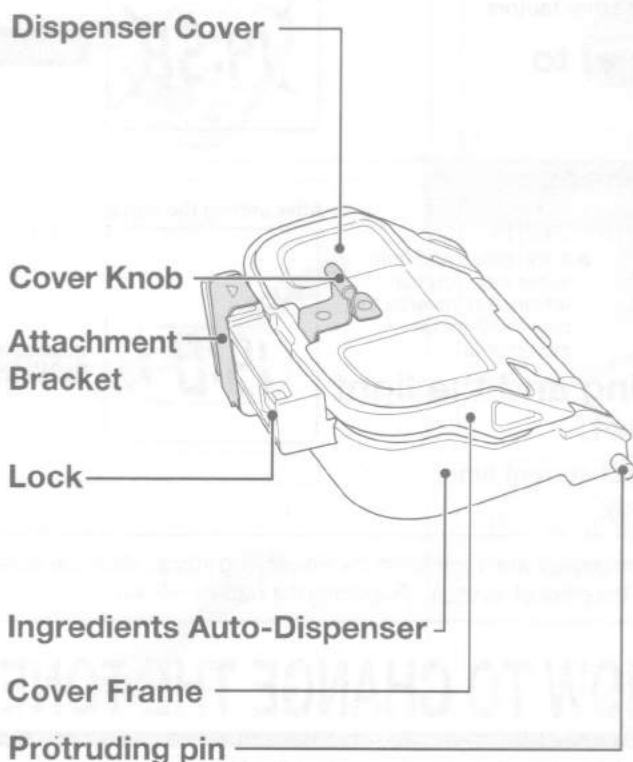
How to Attach the Kneading Blade

Match the shape of the Kneading Blade's hole with that of the Rotating Shaft to attach.

- Be sure to attach the Kneading Blade securely.
If the blade is not fully inserted, it will not knead properly.



Ingredients Auto-Dispenser

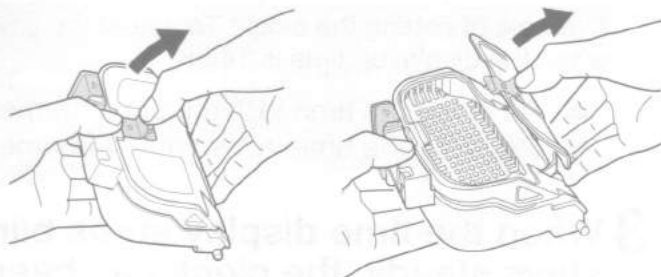


To attach the Ingredients Auto-Dispenser to the Lid of the Main Body, attach these protruding pins to the brackets on the left and right sides of the Lid.

How to open the Dispenser Cover

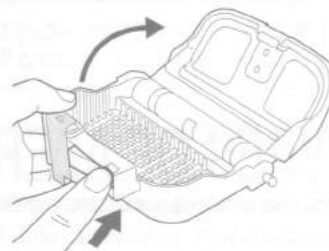
To add extra ingredients

Press the Cover Knob to open the Dispenser Cover.



To clean the Ingredients Auto-Dispenser

Push the right side of the Lock to open the Dispenser Cover and Cover Frame.

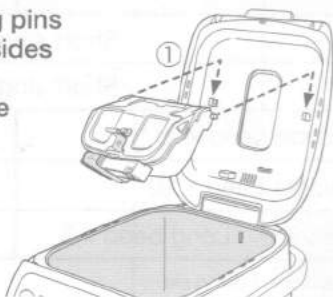


● Please keep in mind that it opens with sufficient vigor.

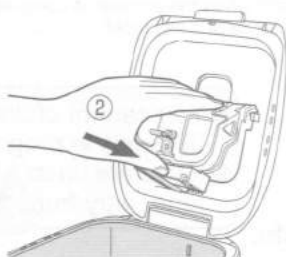
● Open the Dispenser Cover holding the Cover Knob, except when cleaning.

How to Attach the Ingredients Auto-Dispenser

① Attach the protruding pins on the left and right sides of the Ingredients Auto-Dispenser to the brackets on the Lid.



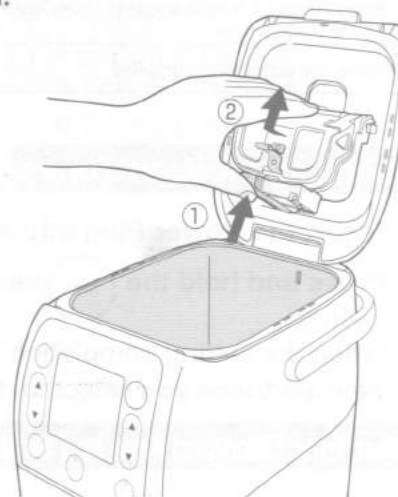
② Press the bottom of the Ingredients Auto-Dispenser in the direction of the arrow until it clicks.



- If the Ingredients Auto-Dispenser contains any ingredients, make sure not to press the Lock. If you press the Lock, the Cover Frame will open and the ingredients will fall out of the Ingredients Auto-Dispenser.
- When you attach the Ingredients Auto-Dispenser, do not apply excessive force to the Lid of the Main Body.

How to detach the Ingredients Auto-Dispenser

- ① Push the Attachment Bracket in the direction of the arrow.
- ② While holding the Attachment Bracket, lift the Ingredients Auto-Dispenser a little and then slide it upward.



- The Ingredients Auto-Dispenser will be hot right after baking is completed. To detach the Ingredients Auto-Dispenser, make sure that it has cooled down.

HOW TO SET THE CLOCK

1 Insert the Power Plug into an electrical outlet.

The indication of the time display will appear on the DISPLAY.

- The clock displays time in a 24-hour format. There may be slight variations in the time display, depending on different room temperature and other factors.

2 Press the TIME SETTING key (▲ or ▼) to set the current time.

The time display will blink.

Example of setting the clock: To adjust the time to 15:01 when the displayed time is 14:58

▲ : Advance the time in 1-minute increments

▼ : Reverse the time in 1-minute increments

- If you press and hold either key, you can advance or reverse the time in 10-minute increments.

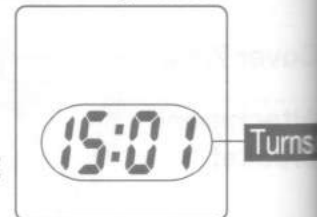
3 When the time display stops blinking and the light stays steady, the clock has been set.

After 3 seconds have elapsed since you set the correct current time, the time display stops blinks and the light stays steady.

While setting the clock



After setting the clock



- If the built-in lithium battery has run out, "7:00" will blink on the time display when you insert the Power Plug into an electrical outlet. If you reset the clock using the above procedure, you can operate the product as usual. (Replacing the Battery → P.44)

TYPES OF ALERT TONES AND HOW TO CHANGE THE TONE

- This product is provided with an alert melody function. This function uses melodies to notify you of the start of the process, completion of the timer setting operation, and completion of the process.

Types of Alert Tones and Timing

- You can select the alert tones from the following choices.

Types of alert tones	Melody alert	Beep alert	Silent alert *2
Alert timing	Default alert tone. This setting is the default at the time of purchasing this product.		
At the start of the process	Oh! Susanna	Short single beep	
When the timer setting operation is complete	Oh! Susanna	Short single beep	
When extra ingredients are to be added	Short double beep x 10 *1		No alert sound
When the dough is to be shaped by your hands (HOME MADE course)	Short single beep x 10		No alert sound
When the process is complete	On the Bridge of Avignon	Long beep x 5	No alert sound

*1: No alert sound when the timer is being set.

*2: Silent alert is used to mute the alert tone when adding extra ingredients, shaping the dough by your hands, and when the process is complete. However, a beep is used for notification of acceptance of a key input.

Changing the Alert Tones

① Insert the Power Plug into an electrical outlet.

② Press and hold the key for 3 seconds or more.

③ When the setting completion tone sounds for the new alert tone you selected, the setting is complete.

- You cannot change the alert tone while baking is in progress.
- If you are unable to change the alert tone, retry from step ①.

Alert Tone Changing Flow and Setting Completion Tone

- Every time you press and hold the **TIMER** key for 3 seconds or more, the alert tone will change from ① → ② → ③.



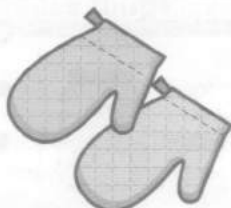
- The alert tone you set is stored in memory even after the product is unplugged.

UTENSILS TO USE

Digital scale



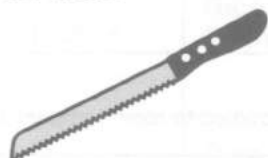
Oven mitts



Raised wire rack



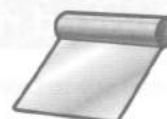
Bread knife



Thermometer



Dough scraper



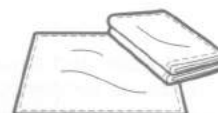
Brush



Rubber spatula



Cloth



Water Sprayer



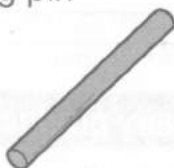
Kneading board



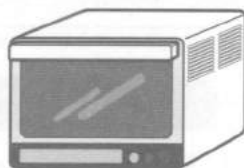
Parchment paper



Rolling pin



Oven



- Frying pan
- Cheesecloth
- Wrap
- Cookie cutter
- Baking tray
- Pizza cutter
- Kitchen knife, etc.

Making Dough

Sprinkling flour

Take a small quantity of bread flour and sprinkle it on the kneading board, baking roller, and dough so that dough can be divided and shaped more easily. (If the dough is sticky, sprinkle a slightly larger amount of flour.)

Oven

The approximate temperature for baking is displayed on each shaped bread menu. Adjust the temperature in accordance with the operating instructions of your oven. (There may be differences in the baked bread depending on the oven.)

INGREDIENTS TO USE

Wheat Flour

Bread flour

- Use bread flour that has a higher protein content for baking bread.
(You may mix the bread flour with cake flour to bake some types of bread.)
- When water is added to the bread flour and the flour is kneaded, the proteins combine to form gluten.



Cake flour

- Use the cake flour to make cakes and some bread.
- Sift the cake flour since it clumps easily.



Cooked rice

- Use cooked rice to bake bread with cooked rice.
- Always use cooked rice after it has cooled to room temperature.

Yeast

Dry yeast



- If you add water and sugar to yeast at the appropriate temperature, the yeast is activated and produces carbon dioxide, causing the dough to rise.
- Use dry yeast that does not require proofing for recipes developed for the Dry Yeast courses of this product.

Notes

- Yeast is a living organism. Use yeasts before the freshness expiration date. After opening the package, store in an airtight package in the refrigerator. This will affect how well the bread rises.
- Be sure to store natural yeast in a refrigerator even if the package is unopened.

Natural yeast

→ Proofed active natural yeast

(Natural yeast activation → P.28)



- Natural yeast is cultured from natural plants. Since temperature control of this yeast during the growing period is difficult and the fermentation ability varies, such yeast tends to have an unstable number of bacteria (fermentation ability). Furthermore, the yeast is in a dormant state and natural yeast cannot be used as is. It must be activated by proofing it.
- Use "Hoshino Natural Leaven" since it offers a stable number of bacteria.

Product name	Hoshino Natural Leaven 50 g x 5 bags
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● "Hoshino Natural Leaven" Inquiries

Hong Kong	LIN & PARTNERS DISTRIBUTORS LTD.	
	TEL(852)2854-3991 cs@linpartners.com	
Singapore	N&I ASIA PTE LTD	
	TEL(65)6299-1116 FAX(65)6353-5838 niasia@singnet.com.sg	

Sugar

Sugar, brown sugar, honey, etc.



- Sugar helps to ferment yeast, improve crust color and flavor, and maintain the softness of bread.
- When a low-calorie sweetener (artificial sweetener) is used, the bread may not rise as well.

Salt



- Salt stabilizes the gluten in dough. It also controls excessive fermentation.

Dairy products

Milk, dry milk, etc.



- Milk improves the gloss and flavor of bread, and maintains the softness of bread.

Oil

Butter, etc.



- Oil will produce a soft and glossy finish for bread.
(We recommend using unsalted butter.)

Water



- Water is used to dissolve the other ingredients and also to soften the bread.

Eggs



- Eggs improve the flavor, fragrance and color of bread.

Ingredients that Can Be Put in the Ingredients Auto-Dispenser (Automatic Adding of Ingredients)

For further information on the function for automatic adding of ingredients, please refer to P.19.

● Ingredients that are dry and are not melted by heat.

Ingredients	Preparation	Notes	Maximum amount (Make sure to use the specified amount.)
Dried fruits Raisins, prunes, etc.	Dice into about 5 mm cubes	● When room temperature is high or when the timer is being set, sugar-coated dried fruits may not be added automatically to the dough because the sugar has melted. ● Remove seeds from dried fruits if they are present before putting them into the Ingredients Auto-Dispenser. (Not doing so may cause a malfunction.)	70 g
Nuts Walnuts, cashew nuts, etc.	Dice into about 5-7 mm cubes	● Large, hard nuts may damage the nonstick coating of the Ingredients Auto-Dispenser.	60 g
Corn	Use corn after squeezing out the moisture.	● Do not use the timer function. If the timer function is used, these ingredients may spoil, especially when room temperature is high.	50 g
Bacon	Cut into about 1 cm widths (Sprinkle flour on very oily ingredients.)		

Ingredients that Cannot Be Put in the Ingredients Auto-Dispenser (Ingredients to Be Added by Your Hands)

- **Moist and sticky ingredients** (fresh fruits, alcohol-soaked fruits, etc.)
 - **Easily melted ingredients** (cheese, chocolate, etc.)
 - **Small ingredients** (sesame seeds, etc.*)
- *Put small ingredients in the Baking Pan together with flour.

- **Make sure to observe the specified capacity, the maximum amount of ingredients and the size of ingredients in the Baking Pan.** Otherwise, the ingredients may overflow out of the Baking Pan, causing them to be burned by the heater and produce a burned smell or smoke.
- **A portion of the ingredients may be stuck in the Ingredients Auto-Dispenser and not added properly to the dough depending on the type of ingredients and the temperature and humidity conditions.** (To enable adding the ingredients properly to the dough, sprinkle a small amount of flour over the ingredients before putting them into the Ingredients Auto-Dispenser. Do not add flour other than the small amounts sprinkled over ingredients in the Ingredients Auto-Dispenser.)

COURSE LIST TO USE

Course			Course No.	Available function		
				Add ingredients	Crust control	Timer
Basic Bread	Dry Yeast	Regular	1	●	●	●
		Firm	2	●	●	●
		Soft	3	●	—	●
		Quick Baking	4	●	●	—
		Bread with Cooked Rice	5	●	●	●
		Rice Flour*	6	●	●	●
	Natural Yeast	Wheat Flour	7	●	●	●
Dough	Bread • Pizza		8	●	—	—
	Noodles		9	—	—	—
	Pasta		10	—	—	—
	Dumpling Wrappers		11	—	—	—
	Cookies		12	●	—	—
Sweets	Cake		13	●	●	—
	Jam		14	—	—	—
Others	Natural Yeast Activation		15	—	—	—

● For further information on the HOME MADE course, please refer to P. 31.

* The rice flour course is not baking the bread of only rice flour. Bread flour is contained.

Total process	Required time	Keep warm
	4:10 (4:00)	1:00
	3:50 (3:40)	1:00
	3:40	1:00
	2:30 (2:23)	1:00
	3:15 (3:05)	1:00
	2:45 (2:40)	1:00
	7:00 (6:50)	1:00
	2:05	—
	0:40	—
	0:40	—
	0:30	—
	0:14 ^{*2}	—
	1:38 ^{*2} (1:28)	—
	1:20	—
	24:00	—

● The "Required time" does not include keeping the bread warm after completion of baking.

● The time indicated in parentheses for the "Required time" column indicates the time required when LIGHT is selected for the crust color.

HOW TO MAKE BASIC BREAD

Next you will learn how to bake a basic loaf of bread using the Basic Bread, Dry Yeast-Regular course as an example.

Basic Bread, Dry Yeast - Regular course

Ingredients

Water	180 mL	
Bread Flour	250 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.

- The instructions on how to bake other types of basic bread and bread with extra ingredients are provided in the Color Recipe Book (separate volume).

- "1 Tbsp." means 1 tablespoon of an ingredient filled to the brim of the supplied Measuring Spoon (L) and then leveled.
- "1 tsp." means 1 teaspoon of an ingredient filled to the brim of the supplied Measuring Spoon (S) and then leveled.

How to Prepare

1 Remove the Baking Pan from the Main Body and attach the Kneading Blade to the Baking Pan.

(How to attach the Kneading Blade → P.8)

- Match the shape of the Kneading Blade's hole with that of the Rotating Shaft, and then securely insert the blade.
- If the blade is not fully inserted, it will not knead the dough properly.



2 Add the ingredients to the Baking Pan.

Add the ingredients in the listed order.

① First add water (liquids).

- Add liquid ingredients such as water.



② Next, add bread flour, sugar, dry milk, salt and butter.

- Add all ingredients other than water (liquids) and dry yeast.
- Make sure to measure the ingredients precisely and add them to the Baking Pan piled up in the center.



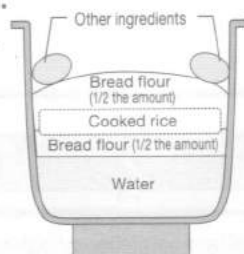
③ Add the dry yeast last.

- Make a depression in the middle of the flour and sprinkle the yeast in it so that the yeast does not come into contact with water or any liquid.
- If the dry yeast comes in contact with water (liquids), the bread may not bake as intended.



Baking bread with cooked rice

- ②-1 Add 1/2 of the bread flour.
- ②-2 Put the cooked rice, with the grains separated, on top of the bread flour.
- ②-3 Add the remaining bread flour.
- ②-4 Add sugar, salt and butter.



- When the timer function is used and if cooked rice is immersed in water (liquids), the rice may swell and the ingredients may not mix properly.
- Make sure to break the rice apart until all the grains are loose. Otherwise, the rice may not mix properly with the other ingredients, and the bread may not bake as intended.
- Use cooked rice that has cooled to room temperature. Otherwise, the bread may not rise properly.

If the temperature of the dough containing cooked rice is too high, the result may be unsatisfactory.

If the result is unsatisfactory

Use water chilled in the refrigerator (about 5°C).

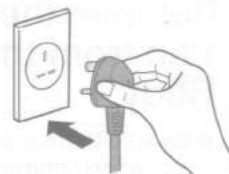
- If the room temperature is high (over 25°C) or the timer function is used, sometimes the result may be unsatisfactory.

3 Set the Baking Pan into the Main Body and close the Lid. (How to insert the Baking Pan → P.8)

- Fold down the Handle for the Baking Pan.
- To use the function for automatic adding of ingredients (→ P.19)
- When you are not using the function for automatic adding of ingredients, do not attach the Ingredients Auto-Dispenser to the Lid.



4 Insert the Power Plug into an electrical outlet.



5 Press the key and select the Course No. 1

(Basic Bread, Dry Yeast-Regular course).

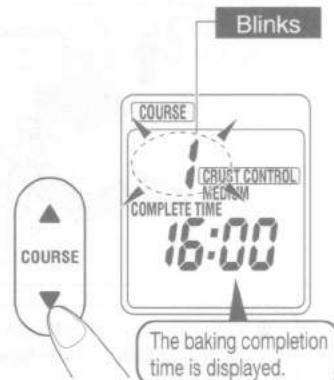
Each time you press  or , the course number changes and the course number of each course and its baking completion time are displayed.



- The course you used last is stored in memory even after the product is unplugged.

To change the crust color

Press the  key (→ P.19)



6 Press the key.

The START light turns on, the process start melody sounds, and the bread making process starts.

- Firmly close the Lid. If the Lid is open, the bread making process will not start. (The "Lid" indicator will blink on the DISPLAY.)
- If you open the Lid during the bread making process, the process will be interrupted. If you leave the Lid open for a long period, the baking completion time may be delayed.

To cancel the operation during a process

Press and hold the  key for more than 1 second. (Then the current time display appears.)

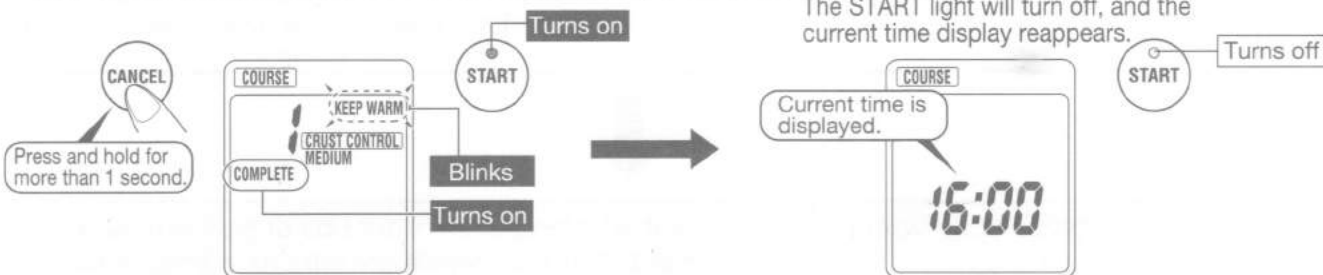
- To add extra ingredients to bake bread with variations (→ P.19)

The remaining time until completion will be displayed, counting down in 1-minute intervals beginning 30 minutes before completion.



- During the baking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.

7 When the baking completion melody sounds, press and hold the key for more than 1 second to end the process.



- If you do not press the **CANCEL** key, the product automatically keeps the bread warm for 1 hour. If the bread is not removed immediately after it has been baked, the sides of the bread may collapse or the crust may become thick or dark. To prevent the above, press the **CANCEL** key as quickly as possible and remove the bread from the Baking Pan after completion of baking. (The "COMPLETE" indicator will turn on and "KEEP WARM" will blink on the DISPLAY while the bread is being kept warm after completion of baking.)

- When the keep warm period (1 hour) has elapsed, the "KEEP WARM" indicator will go out and only "COMPLETE" will be displayed. Press and hold the **CANCEL** key for more than 1 second and remove the bread from the Baking Pan.

8 Remove the bread.

① Remove the Baking Pan from the Main Body.

- Be sure to wear oven mitts, etc. when removing the Baking Pan.



② Hold the Handle for the Baking Pan as shown in the illustration and remove the loaf by shaking it several times.

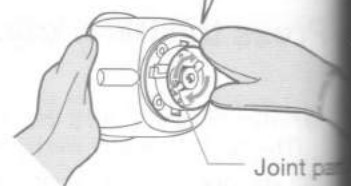


③ Place the bread on a raised wire rack or something similar to cool it and release moisture from the bottom of the bread.



- You may find it difficult to remove the bread from the Baking Pan depending on the baking conditions.
If it is difficult to remove the bread, rotate the Joint part under the Baking Pan slightly in both directions as shown in the illustration.
(Do not rotate the Joint part excessively. Doing so can create a large hole in the bottom of the bread.)
- When you remove the bread, sometimes the Kneading Blade may be stuck in the bread and come out with it.
Check whether the Kneading Blade is in the Baking Pan.
If the Kneading Blade gets stuck in the bread and comes out with it, use chopsticks or other utensil to extract it.
(Be careful not to burn yourself since the Kneading Blade may still be hot.)
- Do not use rigid utensils such as knives, forks, or chopsticks to remove the bread from the Baking Pan.
If you use rigid utensils, the nonstick coating may be damaged.

Be careful not to burn yourself since the Baking Pan may be hot.



9 After use, unplug the product from the electrical outlet by holding the Power Plug.



USEFUL FUNCTIONS

After selecting a course, perform the setting before pressing the START key.

CRUST CONTROL To change the crust color of the bread

Press the **CRUST CONTROL** key to change the crust color to "LIGHT" .

Each time you press the **CRUST CONTROL** key, the indicator switches between "MEDIUM" and "LIGHT" on the DISPLAY.

● The default crust color is "MEDIUM" .

■ Courses for which the crust color can be changed to "LIGHT"

Basic Bread	Dry Yeast	Regular, Firm, Quick Baking, Bread with Cooked Rice, Rice Flour
	Natural Yeast	Wheat Flour
Sweets	Cake	

● You cannot change the crust color for the Basic Bread, Dry Yeast-Soft course.



ADD INGREDIENTS Adding extra ingredients to make bread with variations

Adding Extra Ingredients Automatically

Automatic adding of ingredients

You do not need to wait for a beep to add extra ingredients to the dough by your hands. Simply put the extra ingredients in the Ingredients Auto-Dispenser before starting the baking process. The ingredients are added automatically during the kneading process. The Ingredients Auto-Dispenser is detachable, which makes adding ingredients easy and also allows the entire dispenser to be washed clean.

Attach the Ingredients Auto-Dispenser before pressing the START key.

1 Put extra ingredients into the Ingredients Auto-Dispenser.

Press the Cover Knob to open the Dispenser Cover and add extra ingredients.

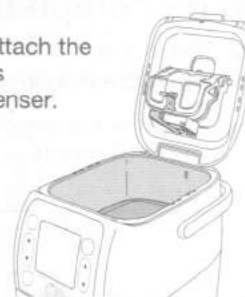
- If you put too many extra ingredients in the Ingredients Auto-Dispenser, they may not drop properly on the dough and may become burned in the Main Body.
- After you finish adding the extra ingredients, close the Dispenser Cover.

- For the ingredients and the maximum amount that can be put into the Ingredients Auto-Dispenser, refer to P.13.



2 Attach the Ingredients Auto-Dispenser to the Lid of the Main Body and close the Lid.

- Securely attach the Ingredients Auto-Dispenser. (→P.9)



When it is time to add the extra ingredients, the Ingredients Auto-Dispenser opens automatically and the ingredients are added to the dough.

SETTING THE TIMER

You can use the timer function to complete baking at a certain time.

You will find the timer function convenient when you want to eat freshly baked bread at a certain time, such as for breakfast.

- The timer function allows you to set a baking completion time up to 13 hours after the current time.
- Do not use the timer function if your recipe includes ingredients such as milk, juice, vegetables, and eggs, since these can spoil.
- The add beep will not sound when the timer function is set.
- To see the current time when the timer function is set, press the TIME SETTING key (▲ or ▼).
- If the room temperature is high (over 25°C), sometimes the resulting rice flour bread may be unsatisfactory.
- When you use the timer function to bake bread with cooked rice, the result may be unsatisfactory if the ingredients are not loaded properly. (→ P.16)
- (Do not use cooked rice that was just made or frozen cooked rice that was thawed more than a day earlier.)

1 Prepare the ingredients and select the desired course and crust color

■ Courses for which the timer function can be set

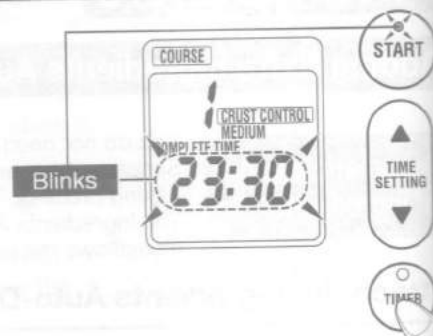
Course			Course No.
Basic Bread	Dry Yeast	Regular, Firm, Soft, Bread with Cooked Rice, Rice Flour	1 · 2 · 3
			5 · 6
	Natural Yeast	Wheat Flour	7

To change the crust color

Press the CRUST CONTROL key (→ P.19)

2 Press the key.

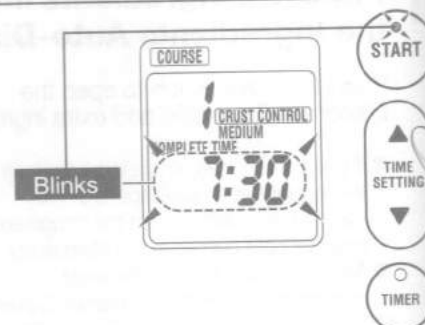
The minimum required time for completion of baking and the START light will blink.



3 Press the TIME SETTING key (▲ or ▼) to set the time at which you want baking to be completed.

- ▲: Advance the time in 10-minute increments
- ▼: Reverse the time in 10-minute increments

- If you press and hold either key, you can advance or reverse the time in 10-minute increments.

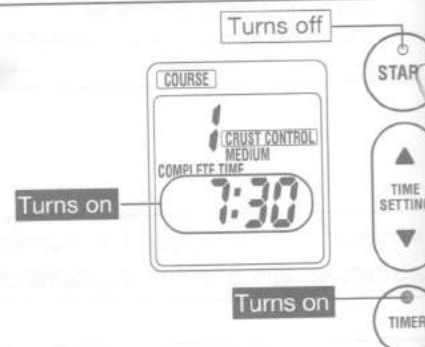


4 Press the key.

The TIMER light turns on, the START light turns off, and a melody sounds.

The time to complete baking appears on the DISPLAY.

- Make sure to press the START key. Otherwise, the timer function will not be activated.



To cancel the timer function

Press and hold the  key for more than 1 second. (The TIMER light turns off.)

HOW TO MAKE DOUGH 1

(BREAD • PIZZA, NOODLES, PASTA
AND DUMPLING WRAPPERS)

Next you will learn how to make bread dough using the Dough-Bread • Pizza course, as an example.

How to Prepare

- The timer function is not available for the Bread • Pizza, Noodles, Pasta and Dumpling Wrappers courses.
- The ingredient amounts required for making dough are provided in the Color Recipe Book (separate volume).

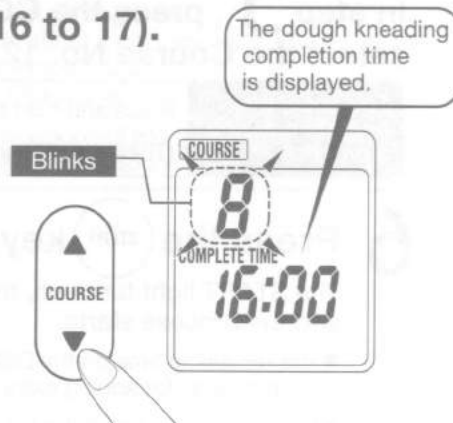
1 to 6 For steps 1 to 6, please refer to
“HOW TO MAKE BASIC BREAD” (P. 16 to 17).

In step **5**, press the **COURSE** key and then
select the Course No. 8 to 11 (Dough course).

- Dough kneading completion time is shown on the DISPLAY.

To cancel the
operation during
a process

Press and hold the **CANCEL** key for more than 1 second.
(Then the current time display appears.)



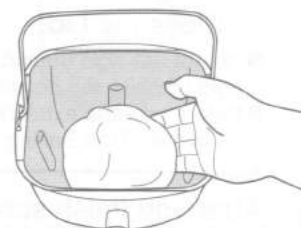
7 When the completion melody sounds,
press and hold the **CANCEL** key for
more than 1 second, open the Lid and
remove the Baking Pan.

The START light will turn off, and the current time display reappears.



8 Remove the dough from the Baking Pan.

- ① Prepare a lightly floured kneading board.
 - ② Gather the dough in the center of the Baking Pan,
then remove it and place it on the kneading board.
- Remove the dough carefully by raising it gently from the bottom.
 - If the Kneading Blade comes off along with the dough, remove the Kneading Blade.



9 After use, unplug the product from the electrical outlet by holding
the Power Plug.

10 Use the prepared dough to make bread, noodles, etc. as you like.

- Shape the bread dough as you like and let it rise and bake.
- Shape the noodle dough into the desired shape and thickness and cook.

HOW TO MAKE DOUGH 2 (COOKIES)

Next you will learn how to make cookies the BASIC COOKIES as an example.

- The timer function is not available for the Cookies course.
- The ingredient amounts required for making BASIC COOKIES are provided in the Color Recipe Book (separate volume).

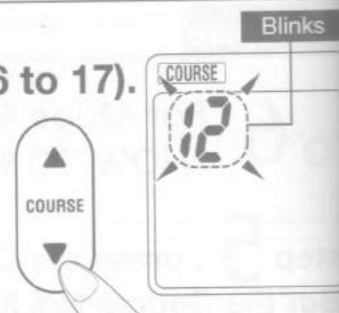
How to Prepare

1 to 5 For steps 1 to 5, please refer to "HOW TO MAKE BASIC BREAD" (P. 16 to 17).

In step **5**, press the **COURSE** key and then select the Course No. 12 (Cookies course).

To cancel the operation during a process

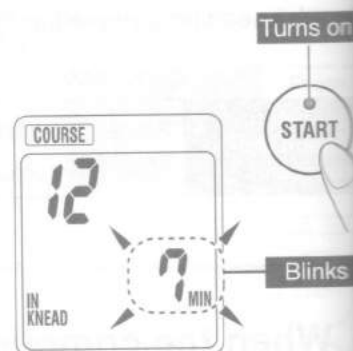
Press and hold the **CANCEL** key for more than 1 second. (Then the current time display appears.)



6 Press the **START** key.

The **START** light turns on, the process start melody sounds and the process starts.

- The remaining time on the DISPLAY blinks for 7 minutes before the beep sounds for adding extra ingredients.
- Firmly close the Lid. If the Lid is open, the process will not start. (The "Lid" indicator will blink on the DISPLAY.)
- If you open the Lid during the process, the process will be interrupted. If you leave the Lid open for a long period, the completion time may be delayed.
- After 7 minutes have elapsed since you pressed the **START** key, scrape down the flour that is stuck on the sides of the Baking Pan.

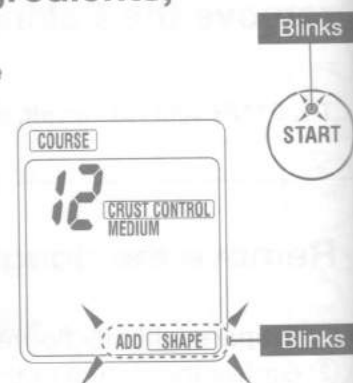


7 When the beep sounds for adding extra ingredients, open the Lid and scrape down the flour.

After 7 minutes have elapsed since you pressed the **START** key, the beep sounds for adding extra ingredients, the **START** light will blink and the "ADD" and "SHAPE" indicator will blink on the DISPLAY.

- ① Open the Lid.
- ② Firmly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula or other utensil.
- ③ Close the Lid.

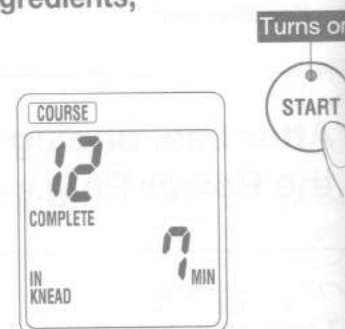
- Do not use rigid utensils such as metal spatulas or knives. (If you use rigid utensils, the nonstick coating of the Baking Pan may be damaged.)
- Before you add extra ingredients, make sure to scrape down the flour on the sides of the Baking Pan.



8 After you finish scraping down the flour and adding extra ingredients, press the **START** key to resume the process.

The **START** light turns on. The remaining time to completion appears on the DISPLAY.

- If the **START** key is not pressed, the product automatically resumes operation after 20 minutes.



9 Please refer to steps 7 to 10 of "HOW TO MAKE DOUGH 1" (P. 21) for the next steps.

- Shape the cookies dough as you like and bake in an oven.

Next you will learn how to bake a cake using the BUTTER CAKE as an example.

BUTTER CAKE

Ingredients

Unsalted Butter (Dice in about 1cm cubes.)	100 g	
Eggs	100 g	2
Milk	35 mL	
Vanilla Extract	To taste	
Sugar	100 g	
① Cake Flour	180 g	
① Baking Powder	6 g	2 tsp.

- Sift ingredients from ① together.
- Cut the butter into about 1 cm cubes and make sure the butter is at room temperature.
- Make sure to add the ingredients in the listed order.

● "1 tsp." equals 1 teaspoon of an ingredient filled to the brim of the supplied Measuring Spoon (S) and then leveled.

How to Prepare

● The timer function is not available for the Cake course.

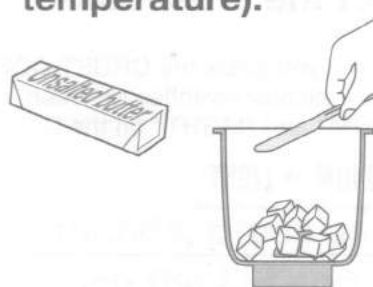
1 Remove the Baking Pan from the Main Body and attach the Kneading Blade to the Baking Pan.

(→P.8)

- Match the shape of the Kneading Blade's hole with that of the Rotating Shaft, and then securely insert the blade. If the blade is not fully inserted, it will not mix the cake ingredients properly.

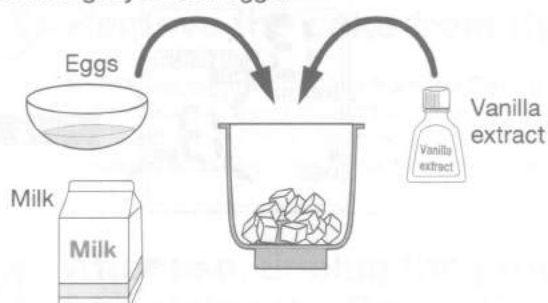


2 Cut the unsalted butter into about 1 cm cubes and add it (softened to room temperature).



3 Add the eggs, milk, and vanilla extract.

- Use lightly beaten eggs.



4 Add sugar and the sifted ingredients from ①.



5 Set the Baking Pan in the Main Body and close the Lid. (→P.8)

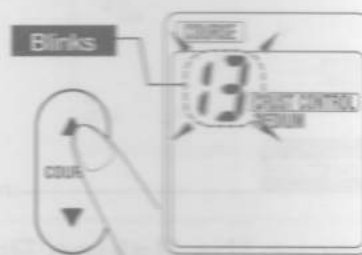
- Fold down the Handle for the Baking Pan.



6 Insert the Power Plug into an electrical outlet.

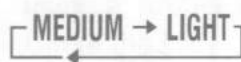
7 Press the key and then select the Course No. 13 (Cake course).

- The baking completion time is not shown on the DISPLAY.



8 Select the crust color.

Every time you press the **CRUST CONTROL** key, the indicator switches between "MEDIUM" and "LIGHT" on the DISPLAY.

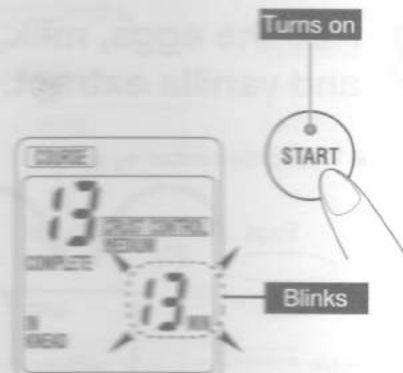
 MEDIUM → LIGHT

- The crust color is preset at "MEDIUM". If you want the finished cake to have a lighter crust color, press the **CRUST CONTROL** key to select "LIGHT".

9 Press the key.

The **START** light turns on, the process start melody sounds and the process starts.

- The remaining time on the DISPLAY blinks for 13 minutes before the beep sounds for adding extra ingredients.
- Firmly close the Lid. If the Lid is open, the process will not start.
(The "Lid" indicator will blink on the DISPLAY.)
- If you open the Lid during the process, the process will be interrupted.
If you leave the Lid open for a long period the baking completion time may be delayed.
- After 13 minutes have elapsed since you pressed the **START** key, scrape down the flour that is stuck on the sides of the Baking Pan. (→P.25)

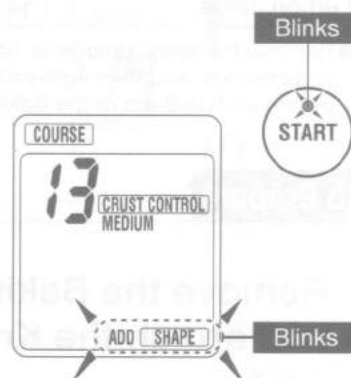


10 When the beep sounds for adding extra ingredients, open the Lid and scrape down the flour.

After 13 minutes have elapsed since you pressed the **START** key, the beep sounds for adding extra ingredients, the **START** light will blink and the **"ADD"** and **"SHAPE"** indicator will blink on the **DISPLAY**.

- 1 Open the Lid.
 - 2 Firmly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula or other utensil.
 - 3 Close the Lid.
- Do not use rigid utensils such as metal spatulas or knives. (If you use rigid utensils, the nonstick coating of the Baking Pan may be damaged.)
 - Before you add extra ingredients, make sure to scrape down the flour on the sides of the Baking Pan.

● Make sure to scrape down the flour properly so that the sides of the baked cake will have a smooth finish.



11 After you finish scraping down the flour and adding extra ingredients, press the **START** key to resume the baking process.

The **START** light turns on.

The time to complete baking appears on the **DISPLAY**.

- If the **START** key is not pressed, the product automatically resumes operation after 20 minutes.
- The remaining time until completion is displayed, counting down in 1-minute intervals beginning 30 minutes before completion time.
- During the baking process, the Main Body and Lid will get extremely hot. Be careful not to burn yourself.



To cancel the operation during a process

Press and hold the **CANCEL** key for more than 1 second. (Then the current time display appears.)

12 When the baking completion melody sounds, press and hold the **CANCEL** key for more than 1 second, open the Lid and remove the Baking Pan.

The **START** light will turn off, and the current time display reappears.

- Be sure to wear oven mitts, etc. when removing the Baking Pan.

13 Remove the cake from the Baking Pan.

- Carefully remove the cake from the Baking Pan. If you forcefully shake the cake out, the shape of the cake may be damaged.
- Place the cake on a raised wire rack or something similar to cool and release moisture from the bottom of the cake.

14 After use, unplug the product from the electrical outlet by holding the Power Plug.

Next you will learn how to make jam using STRAWBERRY JAM as an example.

STRAWBERRY JAM

Ingredients

Strawberries (net weight)	300 g	
Sugar	120 g	
Lemon Juice	14 mL	1 Tbsp

- Remove the stem, quarter or halve the strawberries, and then lightly mash them before adding them to the Baking Pan.

● "1 Tbsp." means 1 tablespoon of an ingredient filled to the brim of the supplied Measuring Spoon (L) and then leveled.

How to Prepare

- The timer function is not available for the Jam course.

- 1 Remove the Baking Pan from the Main Body and attach the Kneading Blade to the Baking Pan.**
(→P.8)

- Match the shape of the Kneading Blade's hole with that of the Rotating Shaft, and then securely insert the blade.
If the blade is not fully inserted, it will not mix the jam ingredients properly.



- 2 Add ingredients.**

- Make sure to add the ingredients in the listed order.

- 3 Set the Baking Pan in the Main Body and close the Lid.**
(→P.8)

- Fold down the Handle of the Baking Pan.

- 4 Insert the Power Plug into an electrical outlet.**

- 5 Press the  key and then select the Course No. 14 (Jam course).**

- Completion time is shown on the DISPLAY.



6 Press the key.

The START light turns on, the process start melody sounds and the process starts.

- Firmly close the Lid. If the Lid is open, the process will not start. (The "Lid" indicator will blink on the DISPLAY.)
- If you open the Lid during the process, the process will be interrupted. If you leave the Lid open for a long period, the completion time may be delayed.

To cancel the operation during a process

Press and hold the  key for more than 1 second. (Then the current time display appears.)

The remaining time until completion will be displayed, counting down in 1-minute intervals beginning 30 minutes before completion.

Turns on

START



7 When the completion melody sounds, press and hold the key for more than 1 second, open the Lid and remove the Baking Pan.

The START light will turn off, and the current time display reappears.

- Be sure to wear oven mitts, etc. when removing the Baking Pan.



8 Remove the jam from the Baking Pan.

- Carefully remove the jam from the Baking Pan using a rubber spatula or other utensils.

9 After use, unplug the product from the electrical outlet by holding the Power Plug.

TIPS

- After washing the fruit, wipe off all excess moisture.
- To store: Place in a clean container and be sure to store in the refrigerator. Consume within one week.
- The finished jam may be softer than desired. If you prefer thicker jam, add about 3 g of pectin with the other ingredients.

What is pectin?

Pectin is a type of sugar contained in fruits and it jells the jam (adds thickness).

Next you will learn how to proof active natural yeast used to make natural yeast bread. It takes about 24 hours to prepare the proofed active natural yeast for use. You cannot make bread using "Hoshino Natural Leaven" (natural yeast) as it is.

Ingredients (for one use)

	Maximum (for making bread 4 to 5 times)	Minimum (for making bread 3 times)
Hoshino Natural Leaven (natural yeast)	50 g (5 Tbsp.)	30 g (3 Tbsp.)
Water (About 30°C)	100 mL	60 mL

● "1 Tbsp." means 1 tablespoon of an ingredient filled to the brim of the supplied Measuring Spoon (L) and then leveled.

- If the active natural yeast is proofed at a room temperature of 30°C or higher, the yeast may over-ferment and the proofing may not be successful.
- Always use water at about 30°C (20°C to 40°C) to proof active natural yeast. (If the water temperature is too high or too low, proofing may not be successful.)
- Sterilize the Measuring Cups and Measuring Spoon. If these utensils are not clean, proofing may not be successful.

How to Prepare

● The timer function is not available for the Natural Yeast Activation course.

1 Add the ingredients to the container (Measuring Cup) and cover the top with plastic wrap.

- ① Pour water at about 30°C into the container.

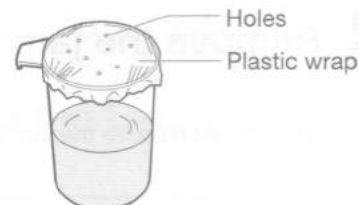


- ② Add the natural yeast and stir well.



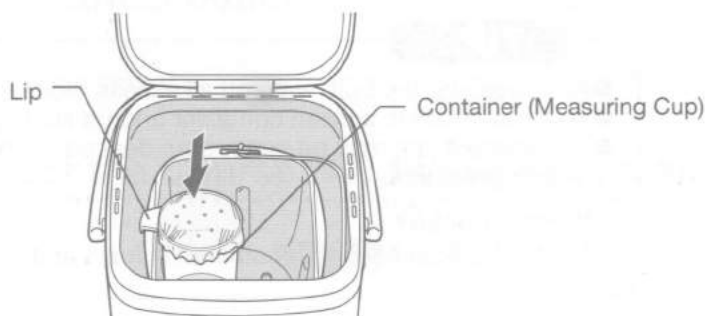
- ③ Cover the container using plastic wrap.

● Cover the container without completely sealing the plastic wrap, or make several holes in the plastic wrap after covering the container. If the wrapped container is airtight, fermentation may not occur.



2 Set the Baking Pan in the Main Body, place the container, and close the Lid. (→P. 8)

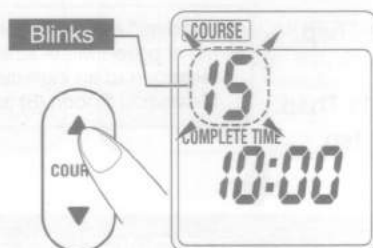
- Hang the container on the edge of the Baking Pan, as shown in the illustration on the right.
- Do not attach the Kneading Blade.



3 Insert the Power Plug into an electrical outlet.

4 Press the key and then select the Course No. 15 (Natural Yeast Activation course).

The completion time appears on the DISPLAY.



5 Press the key.

The START light turns on, the process start melody sounds and the process starts.

- Firmly close the Lid.
If the Lid is open, the process will not start. (The "LID" indicator will blink on the DISPLAY.)
- If you open the Lid during the proofing process, the process will be interrupted.
If you leave the Lid open for a long period, the completion time may be delayed.

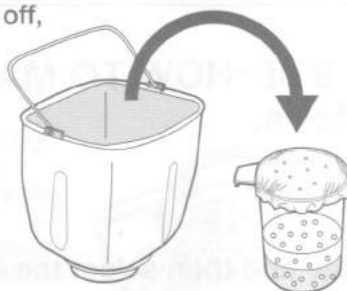
The remaining time until completion will be displayed, counting down in 1-minute intervals beginning 30 minutes before completion.



6 When the process completion melody sounds, press and hold the key for more than 1 second, open the Lid and remove the container (Measuring Cup) from the Baking Pan.

The OPERATION light will turn off, and the current time display reappears.

- Store the proofed active natural yeast in a refrigerator within 2 to 3 hours after completion. If you leave it out for more than 2 to 3 hours, the fermentation ability weakens, and the bread may not rise properly.



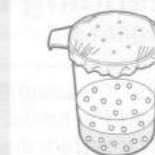
Cycle until the active natural yeast is proofed



Start



The volume of yeast may increase due to fermentation after 15 to 20 hours. How and when the volume of yeast increases will vary depending on the natural yeast lot.



Complete

When the active natural yeast is properly proofed, it produces a smell of alcohol, something like sake lees, or a slightly acidic smell.

Handling proofed active natural yeast

Proofed active natural yeast is vulnerable to high temperatures and bacteria, just as are perishables such as meat and fish, and must be stored in a specific way. Take the following measures to prevent proofed active natural yeast from losing its fermentation ability.

Container (Measuring Cup)

Sterilize it before every use.



Storage

Do not freeze.



- Leave the proofed active natural yeast in the container, cover it tightly with plastic wrap to seal it, and put it in the refrigerator. Make sure to use it within a week.
- Do not put it in the freezer or store it at room temperature.
- Make sure to remove the proofed active natural yeast from the Baking Pan after it is made.
- Do not mix newly made proofed active natural yeast with older proofed yeast.



7 After use, unplug the product from the electrical outlet by holding the Power Plug.

HOW TO MAKE BREAD

Next you will learn how to bake basic bread using proofed active natural yeast.

Basic Bread, Natural Yeast Activation-Wheat Flour

Ingredients

Water	200 mL	
Proofed Active Natural Yeast	26 g	2 Tbsp.
Bread Flour	300 g	
Sugar	18 g	1½ Tbsp.
Salt	5 g	1 tsp.

● "1 Tbsp." means 1 tablespoon of an ingredient filled to the brim of the supplied Measuring Spoon (L) and leveled. "1 tsp." means 1 teaspoon of an ingredient filled to the brim of the supplied Measuring Spoon (S) and then leveled.

How to Prepare

1 Remove the Baking Pan from the Main Body and attach the Kneading Blade to the Baking Pan. (→P. 8)

- Match the shape of the Kneading Blade's hole with that of the Rotating Shaft, and then securely insert the blade.
If the blade is not fully inserted, it will not knead the dough properly.



2 Add the ingredients to the Baking Pan.

① First add water (liquids).

- Add all liquid ingredients, such as water.



② Add the natural yeast (proofed active natural yeast).

- Be sure to stir the proofed active natural yeast well before adding it.



③ Add the bread flour and other ingredients.

- Make sure to measure the ingredients precisely and add them to the Baking Pan piled up in the center.



3 Please refer to steps 3 to 9 of "HOW TO MAKE BASIC BREAD" (P. 17 to 18) for the next steps.

In step **5**, press the **COURSE** key and then select the **Course No. 7** (Basic Bread, Natural Yeast-Wheat Flour course).

OVERVIEW OF THE HOME MADE COURSE

You can use the HOME MADE course to perform the following functions.

Bread Variations Made Using the HOME MADE Course

Making bread of your choice to replace your everyday bread!

Making dough for butter rolls, etc.!

Baking bread like a pro by shaping the dough with your hands!

BASICS OF USING THE HOME MADE COURSE
→P. 32 to 35

→P. 36 to 37

Programming the HOME MADE course

• The setting values indicated within brackets are the programmable ranges for each process.

KNEAD 1

Kneads dough.
[0:00-0:15]



REST

Lets the dough rest.
[0:00-0:20]



KNEAD 2

Kneads dough for a second time.
[0:00 or 0:05-0:15]

Add Ingredients

5 minutes before completion of the "KNEAD 2" process, a beep sounds when the product automatically adds extra ingredients.



SHAPE*

Remove the dough and shape it by your hands.
[OFF or 1:00]



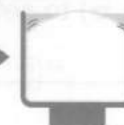
RISE

The action of the yeast is enhanced by maintaining the dough at a certain temperature.
[RISE 1 2 3 0:00-2:00 each]

Punch Down

Purges gas trapped in the dough during the Rising process.

• This step is performed at the beginning of the RISE 2 and 3 processes. (The Kneading Blade rotates several times.)



BAKE

Bakes to finish the bread.
[0:00-1:10]



KEEP WARM

Keeps the finished bread warm for 1 hour.



*SHAPE

When you set the **SHAPE** process, the bread-making process is temporarily interrupted when kneading is completed, allowing you to remove the dough from the Baking Pan and shape it before baking.

When you finish the **SHAPE** process, return the dough shaped by your hands to the Baking Pan, and press the **START** key again. The remaining processes (**RISE** to **BAKE**) already programmed are performed automatically. You can take advantage of a new feature to bake bread like a pro by shaping the dough with your hands. [→Refer to the Color Recipe Book (separate volume).]



• When you want to shape the dough by your hands, set the **SHAPE** process to "1:00".

1:00 With the **SHAPE** process
OFF Without the **SHAPE** process

The product will automatically resume operation after 1 hour.

• If you are not going to shape the dough by your hands, set the **SHAPE** process to "OFF".

Using the HOME MADE Course for the First Time (Set the Process Times)

First, learn how to bake a basic loaf of bread using the Basic Bread, Dry Yeast-Regular course by programming the process times.

Suggested process time for the Basic Bread, Dry Yeast-Regular course

- Since no default process times are programmed for the HOME MADE course, the product will not operate even if you select the HOME MADE course.

KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	Total
0:12	0:10	0:10	OFF	1:08	0:20	1:20	0:50	4:10

1 Prepare ingredients.

Refer to steps 1 to 4 of
"HOW TO MAKE BASIC BREAD" (P. 16 to 17).

Basic Bread, Dry Yeast-Regular course

Ingredients

Water	180 mL	
Bread Flour	250 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.

2 Press the key.

The HOME MADE light will turn on.

To cancel the operation during a process

Press and hold the  key for more than 1 second.
(Then the current time display appears.)



Turns on



3 Set the time (0:12) for "KNEAD 1".

- ① Press the  key.

The "KNEAD 1" setting window appears.

- ② Press the TIME SETTING key ( or ) to set the time to "0:12".

Blinks



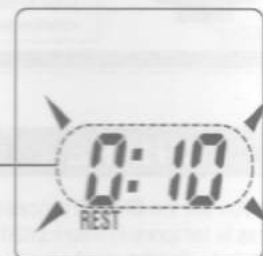
4 Set the time (0:10) for "REST".

- ① Press the  key.

The "REST" setting window appears.

- ② Press the TIME SETTING key ( or ) to set the time to "0:10".

Blinks



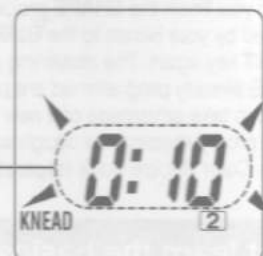
5 Set the time (0:10) for "KNEAD 2".

- ① Press the  key.

The "KNEAD 2" setting window appears.

- ② Press the TIME SETTING key ( or ) to set the time to "0:10".

Blinks



6 Set the "SHAPE" process to "OFF".

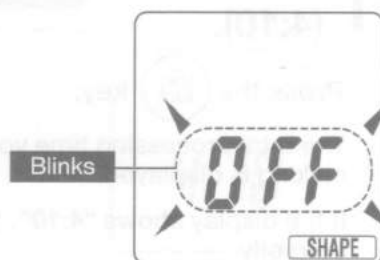
- 1 Press the  key.

The **SHAPE** process setting window appears.

- 2 Press the **TIME SETTING** key ( or ) to set the **SHAPE** process to "OFF" (without Shaping process).

● The default setting of the **SHAPE** process is "OFF".

● Use the **SHAPE** process to bake bread like a pro by shaping the dough with your hands, for example, making cinnamon roll (→P. 36 to 37).
To make bread like a pro by shaping the dough with your hands, set the **SHAPE** process to "1:00" (with **SHAPE** process).

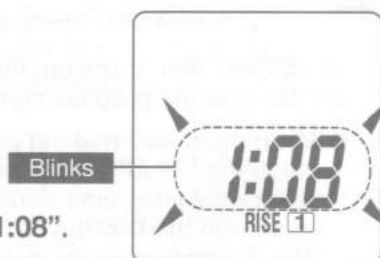


7 Set the time (1:08) for "RISE 1".

- 1 Press the  key.

The "RISE 1" setting window appears.

- 2 Press the **TIME SETTING** key ( or ) to set the time to "1:08".

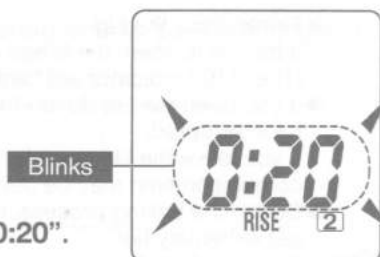


8 Set the time (0:20) for "RISE 2".

- 1 Press the  key.

The "RISE 2" setting window appears.

- 2 Press the **TIME SETTING** key ( or ) to set the time to "0:20".

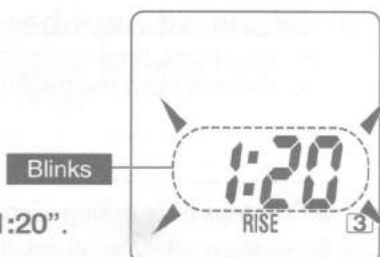


9 Set the time (1:20) for "RISE 3".

- 1 Press the  key.

The "RISE 3" setting window appears.

- 2 Press the **TIME SETTING** key ( or ) to set the time to "1:20".

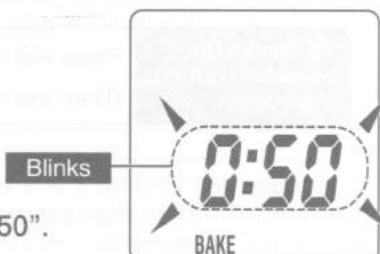


10 Set the time (0:50) for "BAKE".

- 1 Press the  key.

The "BAKE" setting window appears.

- 2 Press the **TIME SETTING** key ( or ) to set the time to "0:50".



11 Check the total processing time (4:10).

Press the  key.

The total processing time you have just set for bread making is displayed.

If the display shows "4:10", you have performed the settings correctly.

- If the display does not show "4:10", press the **HOME MADE** key again and retry the settings from the **KNEAD** [1] process.

Shows the total processing time



12 Press the key.

The **START** light turns on, the process start melody sounds and the process starts.

- When the bread-making process starts, time at which the bread will be completed, which is the total processing time added to the current time, will appear on the **DISPLAY**.

(The illustration on the right shows the time of completion when the total processing time is 4 hrs. and 10 min. and the process starts at 9 o'clock.)

- Firmly close the Lid.
If the Lid is open, the bread making process will not start.
(The "**LID**" indicator will blink on the **DISPLAY**.)
- If you open the Lid during the process, the process will be interrupted.
If you leave the Lid open for a long period the baking completion time may be delayed.
- During the baking process, the Main Body and Lid will get extremely hot.
Be careful not to burn yourself.

- The remaining time until completion is displayed, counting down in 1-minute intervals beginning 30 minutes before completion time.

(When the total processing time is less than 30 min., the remaining time is displayed in 1-minute increments from the beginning of the process.)

The baking completion time is displayed.



Turns on

START



Countdown time



- For steps after baking is complete, refer to steps 7 to 9 of "HOW TO MAKE BASIC BREAD" (P. 17 to 18).
- For steps after dough making is complete, refer to steps 7 to 10 of "HOW TO MAKE DOUGH 1" (P. 21).
- When you set the **SHAPE** process time, the display will count down the time until the **SHAPE** process starts. → P.36 to 37

To cancel the operation during a process

Press and hold the  key for more than 1 second.
(Then the current time display appears.)

Setting Process Times to be Used Next Time

1 Press the key.

The HOME MADE light will turn on. The previously set total processing time will appear on the DISPLAY.

4:10

To bake bread using the same settings as last time

2 Press the key.



To change the settings

2 Set the desired process time.

Refer to steps 1 to 10 for "Using the HOME MADE Course for the First Time" under "BASICS OF USING THE HOME MADE COURSE" (P. 32 to 33) to set the desired time for each process.

- The product stores the process times programmed for the last baking in its memory and uses the same settings for the next baking. To change the settings, program the desired time for all processes again. (If you want to skip a process ("0 min."), set it to "0:00" .)

3 Check the settings.

Make sure that the total processing time is correctly displayed on the DISPLAY.

4 Press the key.

Using the Timer Function

- You can use the timer function only when the **SHAPE** process is set to "OFF".



1 to 11 Prepare the ingredients and set the desired time for each process.

Refer to steps 1 to 11 for "Using the HOME MADE Course for the First Time" under "BASICS OF USING THE HOME MADE COURSE" (P. 32 to 34).

12 Press the key.

Press the **TIME SETTING** key (▲ or ▼) to set the time at which you want baking to be completed.

(For details on the timer setting method, refer to P.20.)

- To cancel the timer setting, press the **HOME MADE** key.
- Press the **TIMER** key on the total processing time window.
- When the **SHAPE** process is set to "1:00" (with **SHAPE** process), you cannot use the timer function.

13 Press the key.

The **TIMER** light will turn on and a melody will sound. The time to complete baking appears on the DISPLAY.

- Make sure to press the **START** key. Otherwise, the timer function will not be activated.

Add the "SHAPE" process to bake bread like a pro by shaping the dough with your hands. Next you will learn how to make cinnamon roll.

CINNAMON ROLL

Ingredients

Milk	120 mL	
Eggs	50 g	1
Bread Flour	250 g	
Sugar	18 g	1½ Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.

Additional ingredients (Toppings)

Milk	As needed	
Granulated Sugar	30 g	
Cinnamon	2 g	1 tsp.

- Always use the amount of ingredients and process times specified in the recipes.
(If you use too much of an ingredient or set a process time that is too long, the dough or ingredients may spill over the edge of the Baking Pan, causing them to be burned by the heater and produce the smell or smoke.)

Top with icing.

- Melt 20 g of powdered sugar and 1/2 tsp. of water in a bowl over a hot water bath and mix to make icing. Spread the icing over the cinnamon rolls while still warm.
(If you use a bag with a tapered tip to apply the icing, it will look prettier.)

- The finished rolls will be on the small size.

KNEAD ①	REST	KNEAD ②	SHAPE	RISE ①	RISE ②	RISE ③	BAKE	Total
0:10	0:10	0:10	(1:00)	0:20	0:10	0:50	0:40	2:30

How to Prepare

1to10

Refer to steps 1 to 10 of "BASICS OF USING THE HOME MADE COURSE" (P. 32 to 33).

- Be sure to program the process times as listed in the above process time chart.

For step 6, press the **TIME SETTING** key (▲ or ▼) to set the SHAPE process to "1:00" (with SHAPE process).



11

Check the settings.

Check whether the total processing time (2:30) you just programmed and the indication "SHAPE" appear on the DISPLAY.

- If the indication "SHAPE" is lit up, the SHAPE process has been added correctly.
If the indication "SHAPE" is not lit, try programming the product again.
- The total processing time does not include the time programmed for the SHAPE process.

Turns on



12

Press the key.

- The **START** light turns on and the process start melody sounds.
- The **DISPLAY** will show the countdown time to the **SHAPE** process.

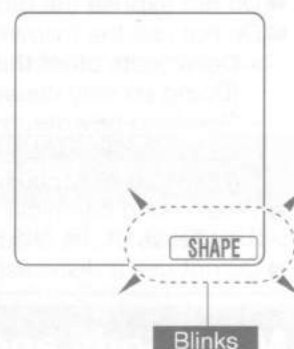


13 When you hear the sound (10 short beeps) that alerts you to the **SHAPE** process, remove the Baking Pan and start shaping the dough.

The indication "**SHAPE**" on the **DISPLAY** starts blinking.

- When the **KNEAD 2** process is programmed, the add beep (10 short double beeps) will sound before the Shaping beeps. Be sure not to confuse the two.

- Even if the beeps sound, do not press the **CANCEL** key.
- Finish the **SHAPE** process within 1 hour.
When the **SHAPE** process is finished, press the **START** key.
(If the **START** key is not pressed, the product automatically resumes operation after 1 hour.)
- Close the Lid after removing the Baking Pan.



SHAPE process for making cinnamon roll

① Remove the dough and let it rest.

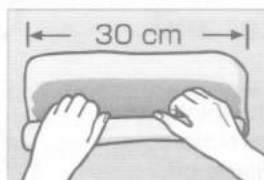
Remove the dough from the Baking Pan. Shape into a round, cover it with a cloth, and allow it to rest for about 30 minutes.

② Add cinnamon powder to the dough.

Use a rolling pin to flatten the dough into a 30 cm x 30 cm square. Brush milk on three-fourths of the dough from the end closest to you. Sprinkle the ingredients from (A) on top of the dough.

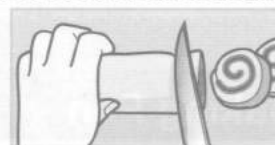
③ Roll the dough.

Roll the dough from step ②, starting from the end nearest to you, and seal the long seam firmly.



④ Cut the dough.

Cut the dough from step ③ into 10 pieces.



⑤ Place the dough in the Baking Pan.

Remove the Kneading Blade and place the cut pieces of the dough from step ④ randomly into the Baking Pan.



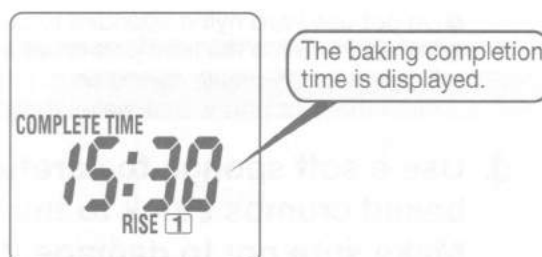
Be sure to remove the Kneading Blade from the Baking Pan.

⑥ Place the Baking Pan into the Main Body and close the Lid.

- If the dough is sticky, sprinkle flour lightly over the dough.

14 Press the **START** key again.

- When the process is resumed, the time to complete baking will appear on the **DISPLAY**.



15 When the baking completion melody sounds, press and hold the **CANCEL** key for more than 1 second, open the Lid and remove the Baking Pan.

The **START** light will turn on, and the current time display reappears.

- Be sure to wear oven mitts, etc. when removing the Baking Pan.

16 Remove the bread from the Baking Pan.

- Place the bread on a raised wire rack or something similar to cool and release moisture from the bottom of the bread.

17 After use, unplug the product from the electrical outlet by holding the Power Plug.

CLEANING AND MAINTENANCE

- Unplug the product and allow the Main Body, Baking Pan, and Ingredients Auto-Dispenser to cool before cleaning.

IMPORTANT

- Clean the product after every use.
- Do not expose the product directly to water or wash it. (Doing so may cause an electric shock or malfunction.)
- Do not use the following:
 - Detergents other than mild kitchen detergent, thinner, benzene and bleach. (Doing so may cause discoloration, crack, degradation and corrosion.)
 - Polishing powder, nylon brushes, scrub brushes, anything made with metal, eraser pads, hard nylon sponges and abrasive cleaners. (Doing so may cause corrosion.)
- When using chemical treated cloths, do not rub too hard or leave them on the product for a long time as the surfaces of the product may be damaged by chemical reactions.
- Do not use a dishwasher or a dish-dryer.

Main Body and Lid

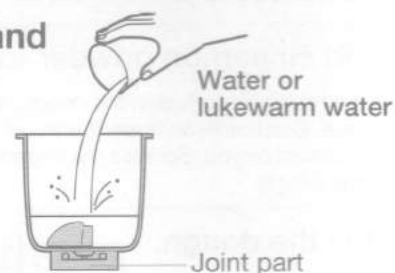
Wipe with a well-wrung soft cloth.

- Remove or wipe off breadcrumbs or any other matter remaining inside the Main Body as quickly as possible.

Baking Pan

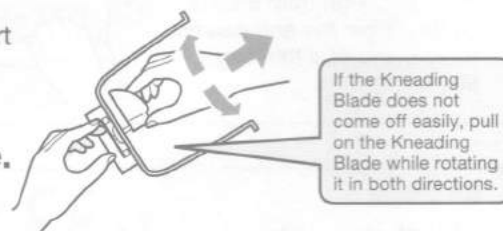
1 Put water or lukewarm water into the Baking Pan and soften the dough stuck to the Kneading Blade.

- Do not leave water inside the Baking Pan for too long or immerse the Baking Pan in water. (Doing so may cause corrosion or the cause the Kneading Blade to cease turning.)



2 Dispose of the water or lukewarm water and remove the Kneading Blade.

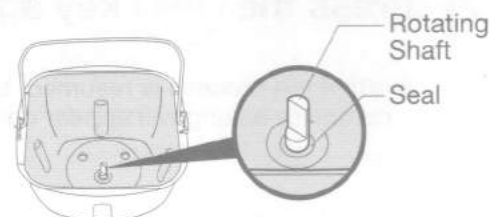
- If it is difficult to remove the Kneading Blade, hold the joint part under the Baking Pan and rotate the Blade in both directions. Then, rotate the Blade fully clockwise and pull the Blade off.



3 Use a mild kitchen detergent and soft sponge.

- Do not use hard nylon sponges to clean the Baking Pan.
- Do not immerse the joint part in water. (Doing so may cause corrosion or malfunction.) Wipe the joint part with a well-wrung soft cloth.

4 Use a soft sponge to carefully remove baked crumbs stuck to the Rotating Shaft. Make sure not to damage the seal part.



Kneading Blade

Use a mild kitchen detergent and soft sponge to wash the Kneading Blade.

- Do not use hard nylon sponges to clean the Baking Pan.
- If the hole is clogged, soak in water or lukewarm water, and remove the object with a bamboo skewer or similar utensil.
- Be sure to attach the Kneading Blade to the Baking Pan after every cleaning so that you will not lose it.



Ingredients Auto-Dispenser, Container (Measuring Cup), and Measuring Spoon

Use a mild kitchen detergent and soft sponge.

- Completely remove water trapped in gaps in the Ingredients Auto-Dispenser and fully dry the dispenser.

Nonstick coating of the Baking Pan, Kneading Blade, and Ingredients Auto-Dispenser

To protect the nonstick coating from damage

- Do not use rigid utensils such as metal spatulas, knives, or forks.
- Do not leave stains inside the Baking Pan.
- Be sure to clean after every use.

REMARKS:

The nonstick coating may wear out with use.

- The nonstick coating may eventually discolor or peel off. This will not affect the product performance or sanitary properties, and is harmless to your health.

To prevent mistakes when proofing active natural yeast

Wash the container (Measuring Cup) used to proof active natural yeast after every use.

- Carefully wash the container, especially in corners where the proofed active natural yeast might stick.
(If proofed active natural yeast remains in the cup, the bacteria will breed and decompose, and you will not be able to proof active natural yeast properly the next time.)

If bacteria breed

Immerse the container in diluted kitchen bleach and wash thoroughly.

To store the product

- Always close the Lid. Do not place any object on the Lid.
- Dry the Baking Pan, Kneading Blade, and Ingredients Auto-Dispenser well before storing.

REPLACEMENT PARTS

- Replacement parts may be available for an additional charge. Please replace damaged parts only with new parts.
- When replacing parts, please record the model number and part name beforehand. Then contact the store where you purchased the product.

Parts names	Parts No.
Baking Pan set	BX151803G-00
Kneading Blade	BG305045G-00
Ingredients Auto-Dispenser set	BG483819A-01
Measuring Cup	BG373003L-00
Measuring Spoon	BX136085L-00

SPECIFICATIONS

Model No.		BB-KWQ10		
Rating		AC 220-230V 50Hz	Weight	Approx. 6.5 kg
Electric Consumption	Heater	412 - 450W	Timer	Maximum approx. 13 hours
	Motor	64 - 67W	Length of the Power Cord	Approx. 1.0 m
External Dimensions (Approx. cm)		22.5 (W) x 29 (D) x 33.5 (H)		

- Even when the product is not operating, about 0.6W of power is consumed if the Power Plug is connected to an electrical outlet.

Maximum quantities of flour & raising agent

Course	Regular	Firm	Soft	Quick Baking	Bread with Cooked Rice	Rice Flour	Natural Yeast Wheat Flour
Flour	325 g	290 g	280 g	290 g	250 g	250 g	300 g
Raising Agent	3 g	3 g	3 g	4.5 g	3 g	3 g	26 g

Course	Bread Pizza	Noodles	Pasta	Dumpling Wrappers	Cookies	Cake	Jam	Natural Yeast Activation	Home Made
Flour	300 g	300 g	300 g	320 g	220 g	180 g	—	—	300 g
Raising Agent	6 g	—	—	—	10 g	6 g	—	—	4.5 g

- Make sure you use the correct quantities for the product based on this Operating Instructions or the Color Recipe Book (separate volume).
- Do not exceed the recommended maximum quantities.

Q&A FOR BAKING BREAD

Baking Results

Q1 Why does the crust of the basic bread seem hard?

A1 The BASIC BREAD course is programmed to provide texture. For a softer crust, store your bread in a plastic bag after it has cooled to body temperature. If you leave baked bread in the product in the keep warm period, the crust may harden slightly. Remove baked bread from the Baking Pan as soon as the baking process is complete.
●You can also try using the Basic Bread, Dry Yeast—Soft course for breads with a softer texture.

Q2 Why do the loaves sometimes vary in height and shape?

A2 Bread is very sensitive. Even if you bake bread using the same ingredients and recipe, the way the bread rises and the crust color will vary slightly. Bread shape can also be affected by various factors such as room temperature, mix proportion, types and temperature of ingredients, and timer settings.

Q3 How do the loaves sometimes vary in shape?

A3 If the room temperature is high, loaves may sometimes rise too much or collapse, causing a depression at the center on top of the baked bread. If the room temperature is low, you may have trouble getting the bread to rise. This problem can be solved by adjusting the water temperature. (→ P. 3)

Q4 Why does flour occasionally stick to the side of the bread?

A4 During the initial mixing period, small amounts of flour may sometimes stick to the sides of the Baking Pan. If this happens, scrape off that portion of the outer crust with a sharp knife.

Q5 Why is the dough sometimes very sticky and difficult to work with?

A5 Dough may sometimes be sticky (too wet) depending on the room and water temperatures. Try using colder water (about 5°C) when making the dough and flour the kneading surface and your hands more frequently.

Q6 Why is not my croissant flaky?

A6 Unless the dough is kept cold, the butter does not fold into the dough, but remains as distinct layers. Make sure that the dough is kept cold in the refrigerator.

Q7 Why does the top of the bread sometimes look torn?

A7 Sometimes the dough rises too much and the top of the bread looks torn, and the finished bread may not have a satisfying appearance. However, the bread will have a very soft texture.

Q8 Why does my bread have a large hole on the bottom?

A8 Your bread will have a hole in the shape of the Kneading Blade on the bottom of your baked loaf. Also, if you rotate the Kneading Blade too much when you remove the bread, a large hole is made on the bottom of the baked loaf.

Ingredients

Q9 Can I make bread using eggs?

A9 Yes. Reduce the amount of water and replace it with eggs. Put the eggs in the Measuring Cup first and then add water to measure accurately. Do not use the timer function when using eggs, as they may spoil.

Q10 Can I make breads using substitutes for butter and dry milk?

A10 Yes. You may use the same amount of solid fats such as margarine or shortening as substitutes for butter. You may substitute dry milk with milk. In that case, make sure to reduce the amount of water by the amount of milk used.
The crust may be darker when you use milk than when you use dry milk. Also, note that the bread may not rise properly if you use old milk from an open carton.

Q11 Can I use my homegrown natural yeast?

A11 Natural yeasts tend to have an unstable number of bacteria (fermentation ability) and do not provide good baking results. Use "Hoshino Natural Leaven", as it has a stable number of bacteria. (→ P.12)

Q12 How can I store natural yeast or proofed active natural yeast?

A12 **Natural yeast:** This yeast is vulnerable to high temperatures, so be sure to store it in an airtight package in the refrigerator and use the yeast before the freshness expiration date.
Proofed active natural yeast: Keep this yeast in the container, wrap it tightly, and put it in the refrigerator. Be sure to use it within a week.
●Do not put it in the freezer or store it at room temperature. Otherwise, it will lose its fermentation ability.

Other

Q13 Can I use this product for favorite bread recipes from other cookbooks?

A13 As much as possible, use the ingredient amounts indicated for each menu in the Color Recipe Book (separate volume) supplied with this product. If you bake bread with ingredient amounts unsuitable for this product, the results may not be satisfactory.

Q14 Why cannot I set the timer for more than 13 hours?

A14 Ingredients may spoil and affect the quality of the dough if left out for an extended period.

Q15 Why does the bread sometimes have a strange odor?

A15 Using too much dry yeast, flour that is not fresh, or water that smells may cause odors. Always use fresh ingredients and clean water for the best results.

Q16 Will there be differences in baking results when using natural yeast and regular dry yeast?

A16 Bread made with natural yeast has the following characteristics.

- Bread with natural yeast will not rise as much as bread made with regular dry yeast.
- The bread will have a distinct flavor and a slightly sour and sweet taste.
- The bread will have a coarse texture.
- The bread will have a heavier and sticky texture.
- The bread will have a lighter crust.

Q17 Can I store bread or dough in the freezer?

A17 Refer to "Store the bread properly" under "TIPS ON MAKING BREAD" on P. 3.

Q18 Can I use granulated sugar, crystal sugar, or low-calorie sweetener (artificial sweetener) as a substitute for sugar?

A18 Do not use coarse sugar such as granulated sugar or crystal sugar. Using these types of sugar can damage the nonstick coating of the Baking Pan or cause it to peel off. Also, bread made using a low-calorie sweetener (artificial sweetener) may not rise well.

HOME MADE COURSE

Q&A FOR HOME MADE COURSE

Q1 What is the maximum setting time for each process?

A1 The range of the setting time for each process is indicated below.

KNEAD ①	REST	KNEAD ②	SHAPE	RISE ①	RISE ②	RISE ③	BAKE
0:00-0:15	0:00-0:20	0:00 or 0:05-0:15	OFF or 1:00	0:00-2:00	0:00-2:00	0:00-2:00	0:00-1:10

For the programming time for each process, refer to "Guidelines for Process Time Adjustment" below.

- If you press and hold the **TIME SETTING** key, you can advance or reverse the time either in 5-minute or in 10-minute increments.
- You cannot set 1 to 4 minutes for the **KNEAD ②** process.

Q2 If I set 0:00 for a process, what will happen?

A2 The process set with 0:00 or to OFF (without **SHAPE** process) is skipped and the next process is performed automatically.

Q3 I want to bake bread that contains extra ingredients. Can I use the function that automatically adds extra ingredients?

A3 Yes, you can. When you bake bread containing extra ingredients, make sure to set the **KNEAD ②** process to more than 5 minutes. (The add beep will sound 5 minutes before completion of the **KNEAD ②** process.)

Q4 Can I use the timer function?

A4 You can use the timer function only when the **SHAPE** process is set to "OFF".

Q5 What is the maximum amount of dough that can be kneaded?

A5 Do not use more than 300 g of flour. If you do, flour and dough could spill over the edge of the Baking Pan.

Q6 The process times I programmed last time were not stored in the memory. Is there something wrong with my home bakery?

A6 If you press the **CANCEL** key while the process times are being set, the settings are not stored. (The programmed settings are stored in the memory only when the process is started after programming.)

Q7 The Kneading Blade does not move during the **KNEAD** process. Is there something wrong with my home bakery?

A7 If you use only the **KNEAD** process repeatedly, the safety mechanism is activated and motor rotation is aborted. After you have used the product once, do not operate it again for about 1 hour to rest the motor.

Q8 I wanted to just make dough, but the product performed all processes including the **BAKE** process. Is there something wrong with my home bakery?

A8 Did you set the time for the **BAKE** process? When you use the HOME MADE course the next time, the product stores the programmed settings you used for baking last time. Check whether you set the desired time for all processes.

Guidelines for Process Time Adjustment

●If you reprogram the time for each process, the bread may bake differently.

Decrease the process time	Process	Increase the process time
●When you want a lower bread height ●When bread is rising too much due to high room or water temperatures	KNEAD ①-②	●When you want to increase the rise of bread ●When the room or water temperature is low and the bread does not rise well
●When you want to knead dough continuously for a long period	REST	●When you want to rest the dough during the kneading process
●When you want a lower bread height ●When bread is rising too much due to high room or water temperatures	RISE ①-③	●When you want to increase the rise of bread ●When the room or water temperature is low and the bread does not rise well
●When you want bread with a lighter crust color	BAKE	●When you want bread with a darker crust color

●This table is intended only as a guideline to help you adjust the process time. How a loaf of bread bakes varies depending on the ingredients used and their amount, and room and water temperatures.

WHEN THE BREAD DOES NOT BAKE CORRECTLY

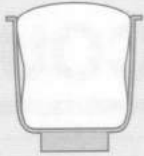
Baking Results

Crust color

Dark crust

Sunken loaves

The sides of the loaves are sunken.

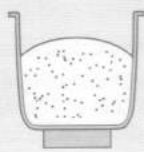


Short loaves

The entire loaf is whitish and has a dumpling-like shape.

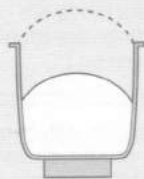


The bread is covered with flour all over.

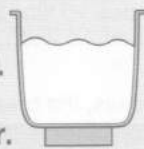


The bread does not rise sufficiently.

The bread is not tall.

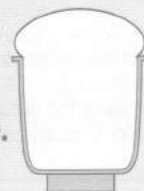


- The top of the bread is uneven.
- The shape of the bread is poor.



The bread rises too much.

- The bread is too tall.
- The bread has a coarse texture.
- The top of the bread is mushroom-shaped.



Causes

- Did you use too much sugar?
Try reducing the amount of sugar or ingredients with sugar content. (Raisins, dried fruits, etc.)
- Did you remove the bread from the Baking Pan immediately after it was baked? If the bread is kept warm after baking is complete, the crust may darken.
Be sure to remove the bread from the Baking Pan immediately after it has been baked.
- Also, try baking with the crust color setting on **LIGHT**.
- If milk or eggs are used as a substitute for water, the crust may darken.

- Did you remove the bread from the Baking Pan immediately after it was baked?
Be sure to remove the bread from the Baking Pan immediately after it has been baked.

- Did you forget to add dry yeast, or proofed active natural yeast?
- Was the product unplugged or did a power failure occur during processing?

- Did you forget to attach the Kneading Blade.
- Did the Kneading Blade float around because it was not securely attached?

- Did you use enough water?
- Did you use enough flour?
- Did you use bread flour? Bread made with whole-wheat flour or rye flour will have a heavier texture and will not be as tall as bread made with bread flour.
- Was the flour you used old?
- Did you use too little dry yeast or proofed active natural yeast?
Check the amount of each ingredient.
- Did you use dry yeast that did not require proofing?
- Was the dry yeast or proofed active natural yeast you used old?
- Did you use a low-calorie sweetener (artificial sweetener)?
- Was the water temperature or the temperature of the cooked rice too high?
If the temperature of the water or cooked rice is higher than 50°C, the yeast will not ferment as much.
- Using fruits with a strong proteolytic enzyme (fig, kiwi, pineapple, etc.) produces small loaves.
- The Basic Bread, Dry Yeast-Soft/Quick Baking course produces smaller loaves than the Basic Bread, Dry Yeast-Regular/Firm /Bread with Cooked Rice course.

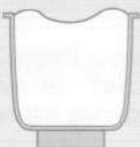
- Did you use enough water?
- Did you use too much flour?
(When the dough shifts to one side while it is being rolled, the shape may be distorted.)

- Did you use too much water?
- Did you use too much dry yeast or proofed active natural yeast?
- Was there too much dough?
- Did you leave out the salt?
- Did you use too much sugar?
- Were the ingredients warm or the room temperature too high? Be sure to use cold ingredients and water (about 5°C) chilled in the refrigerator.
- Bread can rise too much at high altitudes (more than 1,000 m).

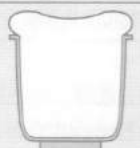
Baking Results

The bread has a depression on top.

The outside is baked, but the bread has a large depression on top.



The top of the bread is white, too soft, and has a depression.



Other

- The bread is heavy.
- The bread is dense.

The surface of the sliced bread has a dumpling-like shape.

The rice flour bread is not good.
(When other items do not apply)

Causes

- Did you use too much water?
- Did you use enough flour?
- Did you use bread flour?
- Was the flour you used old?
- Did you use too much dry yeast or proofed active natural yeast?
- Did you use dry yeast that did not require proofing?
- Was the dry yeast or proofed active natural yeast you used old?
- Were the ingredients warm or the room temperature too high? Be sure to use cold ingredients and water (about 5°C) chilled in the refrigerator.
- Baking results may not be satisfactory, depending on the ingredients used. If that happens, decrease the amount of water by about 10 mL.

- Was there too much dough? Did you use too much of some of the ingredients?
- Did you use too much water?
- Baking results may not be satisfactory, depending on the ingredients used. If that happens, decrease the amount of water by about 10 mL.

- Did you use enough water?
- Did you use too much flour?
- Did you use the right amount of dry yeast or proofed active natural yeast?
- Did you use whole-wheat flour or rye flour, or add excessive amounts of dried fruits or other ingredients? Decrease the amount of whole-wheat flour or rye flour by half and replace it with bread flour.

- Did you slice the bread before it cooled to body temperature?
It is difficult to slice the bread immediately after baking. Slice the bread after it cool.

- Bread baked using rice flour may not turn out.
- When the temperature of rice flour dough is too high, the baked bread may not be satisfactory.
If bread not turned out may not turn out
 - Use water chilled in the refrigerator (about 5°C).
 When the timer function is used, sometimes the result may be unsatisfactory.
- The top of the bread may be uneven, depending on the room temperature, humidity, and ingredients used.

Other

Cake and Jam Results

Cake

The bread does not rise sufficiently.

There is flour on the sides of the baked cake.

The butter is on top of the cake, unmelted.

The top of the cake was uneven.

Jam

The jam is watery.

Causes

- Did you use the right amount of the ingredients?
- Did you use baking powder? ● Did you sift the cake flour?
- Did you use too much of the extra ingredients?

- Did you scrape the flour down from the sides of the Baking Pan using a rubber spatula?
- Did you add the ingredients in the order listed?

- Did you add the ingredients in the order listed?
- Did you cut the butter into about 1 cm cubes?

- Did you soften the butter to room temperature?

- The finished jam may be softer than desired.
If you prefer thicker jam, add about 3 g of pectin with the other ingredients. (→P. 27)

TROUBLESHOOTING GUIDE

Problem	Check this
The keys do not operate.	● Is the Power Plug disconnected from the outlet? → Plug the Power Plug securely into the outlet.
The indication "LID" is blinking on the DISPLAY.	● Is the Lid open? → Close the Lid. (If the Lid is open, processing will be interrupted. When the interruption is a long one, the process completion time may be delayed or the results may not be satisfactory.)
The indications "LID" and "H:02" are blinking on the DISPLAY.	● If you leave the Lid open for 3 hours or longer, "H: 02" appears on the DISPLAY, and processing is canceled. → Press the CANCEL key to clear the error status, start from the beginning with new ingredients.
The motor does not operate during the KNEAD process.	● The product stops the motor to perform a temperature adjustment when the room temperature or dough temperature is low. → This is not a malfunction.
● When you press the START key	
A beep sounds and the indication "HOT" appears.	● Is the temperature inside the Main Body 40°C or higher due to continuous use? → Open the Lid and allow the inside of the Main Body to cool.
The product does not operate (kneading does not start).	● While the indicator "REST" is displayed, kneading is not performed as the temperature of the ingredients is being adjusted. → This is not a malfunction.
Unable to set the timer to a desired time.	● Are you attempting to set the timer to a time that cannot be set? → You can set a time up to 13 hours from the current time.
● During processing	
Only the current time is displayed.	● Was the power supply discontinued for more than about 5 minutes during processing due to a power failure? → Start from the beginning with new ingredients.
There is a discrepancy between the displayed process completion time and the actual completion time.	● The power supply was discontinued for less than about 5 minutes during processing due to a power failure, so the actual completion time will be delayed. (The product will automatically resume operation after recovery from a power failure, but the results may not be satisfactory.) ● If you open the Lid during processing, the process will be interrupted and the process completion time may be delayed.
The product makes noise while the product is being used or when the timer function is being used.	● The motor makes noise while kneading and rolling the dough. ● The Kneading Blade intermittently rotates at the beginning of the kneading process. At that time, the product may produce a rattling sound. ● When the Ingredients Auto-Dispenser opens, a clunking noise will sound. → This is not abnormal.
The product rattles during operation.	● Is the Baking Pan installed securely? → Install the Baking Pan securely.
Smoke comes from the Steam Vent and there is a burning smell.	● Are ingredients or breadcrumbs stuck to the Heater or inside the product? → This is not a malfunction. Be sure to clean the product after each use. (Unplug the product and allow it to cool before cleaning.)
The Ingredients Auto-Dispenser is stuck.	● Did you attach the Ingredients Auto-Dispenser correctly? → Refer to P. 9.
"7:00" blinks on the time display when you insert the Power Plug into an electrical outlet.	● The built-in lithium battery has run out. → Adjust the time. You can use the product in the usual manner. Please contact the store where you purchased this product to purchase a replacement lithium battery. The lithium battery must be replaced by authorized service personnel. (Payment required)
The DISPLAY shows "E:01".	● This indicates a malfunction of the temperature sensor. → Please contact the store where you purchased this product.